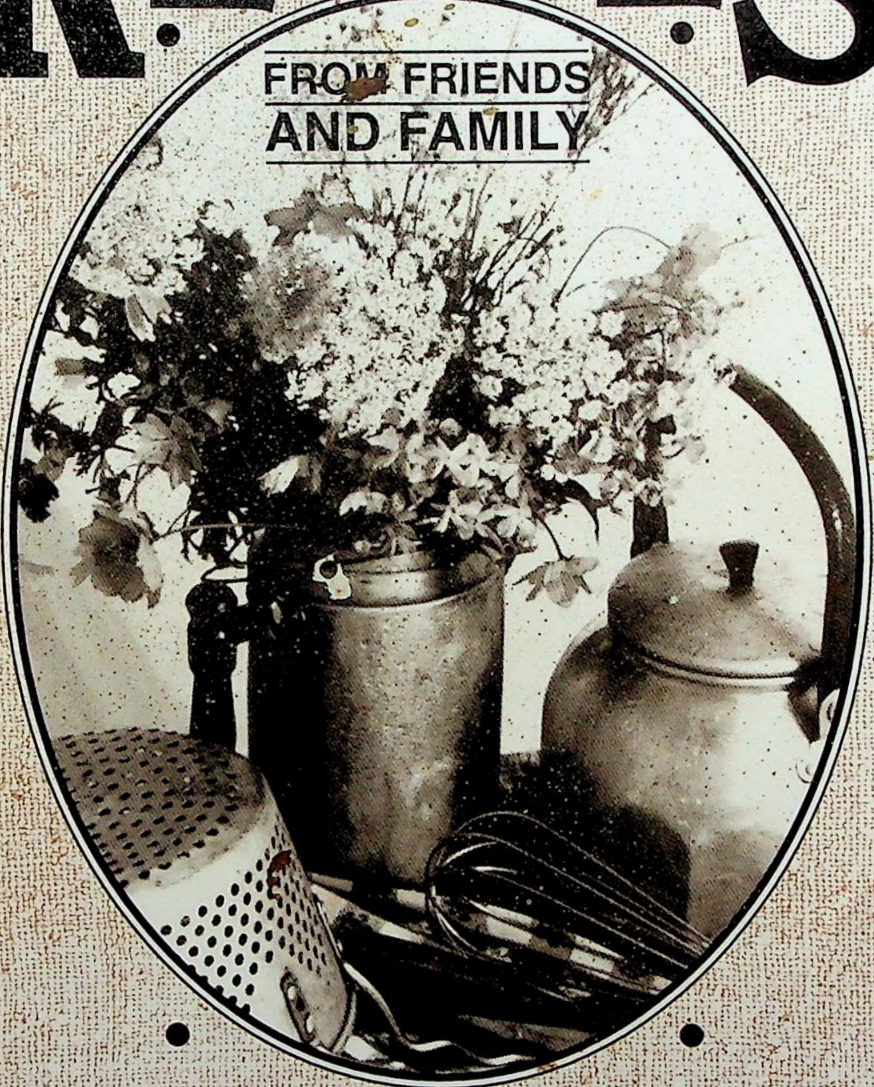
COUNTRY

# RECIPES

## FROM FRIENDS AND FAMILY



A Collection of 900 Tasty Recipes
From Mennonite Homes All Across America

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Hearth
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**A Collection of 900 Tasty Recipes**
**From Mennonite Homes All Across America**

**Country Recipes from Friends and Family**

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# FOREWORD

Some of the most valuable things in life have tradition imprinted on them, and this collection of family recipes is one of those treasures. It's not so much that time has stamped the mark of "exceptional" on each recipe. Instead, the pleasures of eating home cooked food and the value of family time around the table have proven them kitchen-worthy, and that says as much about the people who compiled this cookbook as it does about the recipes themselves.

Mennonite women have been sharing their recipes as long as they've been preparing food for their families. RECIPES FROM FRIENDS AND FAMILY began in 1978 when Sherry Yost (Mrs. Clayton) of Montezuma, Kansas, invited her mother and sisters to help compile a book of their family's favorite recipes. Soon friends were included and by the time the book was ready to be printed, members of the Church of God in Christ, Mennonite, from thirteen states had heard about it and contributed.

The family organized the 996 recipes into sections—ordered 300 books from the first printing and hoped they would be able to sell a few. Since that time, more than 20,000 copies have sold solely by word of mouth and have found their way into kitchens of other countries, in addition to the United States and Canada.

Since its beginning, this cookbook has undergone numerous, small quantity printings, but it is with this edition that we introduce you to a newly designed cover and improved spiral binding. The recipes haven't changed but the book has become more convenient to use.

For those who are curious about the unique aspects of the Church of God in Christ, Mennonites, here are a few facts: With settlements throughout the United States, Canada, Latin America and South America, this group of Mennonites drives cars and has electricity in their homes, but televisions and radios are not used. Men have beards, while women wear dresses and black prayer coverings. The passing on of religious and cultural traditions from one generation to another is very important, and that is accomplished through strong family units, active church congregations, and church-sponsored schools.

The passing of recipes between family members and friends and from one generation to another is a tradition that will be carried on with or without a cookbook such as this. RECIPES FROM FRIENDS AND FAMILY packages that tradition for the benefit of everyone who appreciates a great collection of easy, tasty recipes. I invite you to enjoy this cookbook and to continue the tradition as you share the food you prepare with your family and friends .

Stan Thiessen,
Publisher

# PREFACE

June 1980

The sharing of recipes is a Mennonite tradition and one of the many blessings we sisters enjoy. This recipe book has been a family project and we say thank you to all who have so generously and unselfishly given of their best, most recent and family recipes. The response and encouragement we have had has made compiling this book a very enjoyable experience. These recipes are mostly from sisters of our church and instead of using home addresses we have used the location of the congregation they are from. For any mistakes we may have made, in any way, we ask your pardon. We hope you will enjoy using this recipe book and it will prove to be a blessing to you and the future generation.

We say thank you to Mrs. Howard Koehn, Mrs. Harold Nichols and Mrs. Galen Schmidt for the help they have given us.

Mrs. Dale Harms, Mrs. Rodney Harms, Mrs. Clayton Yost, Mrs. Richard Nichols, Mrs. Richard Harms, Mrs. Carl Dyck

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# TABLE OF CONTENTS

BEVERAGES AND MISCELLANEOUS ---------- 11 - 24
  Beverages ---------- 11 - 14
  Miscellaneous ---------- 14 - 24

BREADS ---------- 25 - 58

CAKES AND FROSTINGS ---------- 59 - 88
  Cakes ---------- 59 - 86
  Frostings ---------- 86 - 88

COOKIES AND CANDY ---------- 89 - 132
  Cookies ---------- 89 - 121
  Candy ---------- 122 - 132

DESSERTS ---------- 133 - 158

MEATS AND CASSEROLES ---------- 159 - 208

PASTRIES ---------- 209 - 230

PICKLES AND RELISHES ---------- 231 - 242

SALADS ---------- 243 - 256

VEGETABLES ---------- 257 - 272

INDEX ---------- 273 - 284

## STANDARD ABBREVIATIONS

tsp. = teaspoon
T. = tablespoon
c. = cup(s)
pt. = pint
qt. = quart
gal. = gallon
oz. = ounce
lb. = pound
lbs. = pounds
pkg. = package
sq. = square
sm. = small
med. = medium
lg. = large
min. = minute
hr. = hours

## OVEN TEMPERATURES

| | |
|---|---|
| Slow oven | 250° - 300° |
| Moderate oven | 325° |
| Moderate | 350° |
| Moderate quick | 375° |
| Moderate hot | 400° |
| Hot | 425° - 450° |
| Extremely Hot | 475° - 500° |

## CONTENTS OF STANDARD CANS

| | | |
|---|---|---|
| 8 oz. can | = | 1 cup |
| Picnic | = | 1 1/4 |
| No. 300 | = | 1 3/4 |
| No. 1 tall | = | 2 cups |
| No. 303 | = | 2 cups |
| No. 2 | = | 2 1/2 |
| No. 2 1/2 | = | 3 1/2 |
| No. 3 | = | 4 cups |
| No. 5 | = | 7 1/4 cups |
| No. 10 | = | 13 cups |

# SUBSTITUTIONS

| | |
|---|---|
| 1 c. sugar | 1 1/3 c. brown sugar *or* 1 1/2 c. powdered sugar |
| 1 c. honey | 1 1/4 c. sugar and 1/4 c. liquid |
| 1 c. brown sugar | 1 c. granulated sugar and 2 T. molasses |
| 1 c. powdered sugar | 1 c. sugar and 1 T. cornstarch. Blend in blender. |
| 1 sq. unsweetened chocolate | 3 T. cocoa plus 3 T. shortening |
| 1 oz. bitter chocolate | 4 T. cocoa plus 2 T. butter |
| 6 oz. pkg. semi-sweet chocolate pieces, melted | 2 sqs. unsweetened chocolate plus 2 T. shortening and 1/2 c. sugar |
| Butter | 2 sticks softened margarine, 1/3 c. vegetable oil and 1/2 c. buttermilk. Beat until liquid is absorbed. Refrigerate. |
| 1 c. milk | 1/2 c. evaporated milk plus 1/2 c. water *or* 1/4 c. nonfat dry milk plus 7/8 c. water plus 2 tsp. butter |
| 1 c. sweet milk | 1 c. sour milk *or* buttermilk plus 1/2 tsp. baking soda |
| 1 c. buttermilk | 1 T. vinegar *or* lemon juice plus milk to make 1 cup. Let stand 5 minutes. *Or* 1 c. yogurt. |
| 1 c. sour milk | 1 T. vinegar *or* lemon juice *or* 1 3/4 tsp. cream of tarter *plus* 1 c. sweet milk |
| Sweetened condensed milk | 1 c. plus 2 T. nonfat dry milk, 1/2 c. warm water, 3/4 c. sugar. Place water in bowl with dry milk. Mix well. Mix in sugar to smooth. *Or* mix together 2 eggs, 1 c. brown sugar, 1 tsp. vanilla, 2 T. flour, 1/2 tsp. baking powder, 1/4 tsp. milk. Mix. |
| 1 c. half and half | 7/8 c. milk plus 1/2 T. butter *or* 1/2 c. coffee creamer and 1/2 c. milk |
| 1 c. sour thin cream (for some milk recipes) | 3 T. butter and 3/4 c. milk |
| 1 c. sour cream | 7/8 c. yogurt |
| Sour Cream | 1 c. cottage cheese, 1-3 T. milk, 1 T. lemon juice. Blend; store in refrigerator. |
| 1 c. butter | 1 c. vegetable shortening plus 1/2 tsp. salt |
| 1 whole egg | 2 egg yolks plus 1 T. water |
| 1 T. cornstarch (for thickening) | 2 T. flour |
| 1 T. flour (for thickening) | 1/2 - 2/3 T. cornstarch |

Continued Next Page

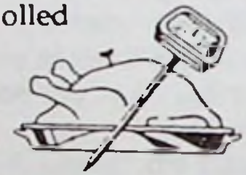
## Substitutions (Continued)

| | |
|---|---|
| Bisquick Mix | 8 c. flour, 1 1/2 c. non-fat dry milk. 3/4 c. baking powder, 1 T. salt and 1 1/2 c. shortening. Mix dry ingredients together then cut in shortening until mealy. Yields 3 lbs. |
| 1 c. all purpose flour | 7/8 c. corn meal *or* 1 1/2 c. bread crumbs 1 c. rolled oats |
| 1 c. cake flour, sifted | 1 c. *minus* 2 T. all-purpose flour *plus* 2 T. cornstarch. Sift well. |
| 1 c. self - rising flour | 1 c. all-purpose flour plus 1 1/2 tsp. baking powder and 1/2 tsp. salt |
| 1 c. wheat flour | 1 c. corn flour *or* 3/4 c. corn meal (course) *or* 1 1/2 c. ground rolled oats |
| 1 tsp. baking powder | 1/4 tsp. baking soda plus 5/8 tsp. cream of tartar *or* 2 egg whites beaten and folded in. |
| 1 fresh garlic clove | 1 tsp. garlic salt *or* 1/8 tsp. garlic powder |
| 2 T. minced onion | 1 tsp. onion powder |
| Salt Substitute | 1 tsp. chili powder, 1 T. garlic powder, 2 T. dry mustard, 6 T. onion powder, 2 tsp. oregano, 3 T. paprika, 2 tsp. pepper and 1 T. poultry seasoning. |
| Seasoning Salt | 1 c. salt, 1 tsp. thyme, 1 1/2 tsp. garlic powder 2. tsp. onion powder, 2 tsp. dry mustard, 2 tsp. curry powder, 2 tsp. paprika, 2 tsp. tumeric and 1 tsp. sugar. |
| 3 oz. pkg. flavored gelatin | 1 T. plain gelatin plus 2 c. fruit juice |
| White wine | An equal amount of apple cider or apple juice. |
| Hot sauce | 1 sm. can hot peppers (Ortega), 5 cloves garlic and 2 (8oz.) cans tomato sauce. |
| 1 c. chili sauce or catsup | 1 c. tomato sauce, 1/2 c. sugar, 2 T. vinegar and spice. |
| Mustard | 1/3 c. flour, 1/2 c. sugar, 1 T. salt, 3/4 c. dry mustard, 1 1/2 c. white *or* wine vinegar, 1 green onion and dash sugar. Blend in blender. |
| 1 c. tomato juice | 1/2 c. tomato sauce, and 1/2 cup water |
| 2 c. tomato sauce | 3/4 c. tomato paste, and 1 c. water |
| 1 c. marshmallow creme | 16 lg. marshmallows (or 1/4 lb.) |
| 1 c. miniature marshmallows | 10 lg. marshmallows |
| 10 miniature marshmallows | 1 lg. marshmallow |

D.

## GENERAL MEAT COOKING CHART

| Type | Weight | Minutes per pound |
|---|---|---|
| PORK: | | |
| Rib or loin, fresh | 4 - 8 lbs. | 30 - 40 |
| Leg, fresh | 5 lbs. | 25 - 30 |
| Picnic shoulder (fresh or smoked) | 5 - 10 lbs. | 40 |
| Boned and rolled shoulder, fresh | 3 - 7 lbs. | 60 |
| Ham, smoked | 12 - 20 lbs. | 18 |
| BEEF: | | |
| Standing Ribs - rare | 3 - 8 lbs. | 25 |
| medium | 3 - 8 lbs. | 30 |
| well | 3 - 8 lbs. | 35 |
| *Rolled or Boned Roasts.....Use above weights and increase cooking time by 15 to 20 minutes per pound* | | |
| LAMB: | | |
| Shoulder - well | 4 - 10 lbs. | 40 |
| Shoulder, boned and rolled | 3 - 6 lbs. | 40 |
| Leg, well done | 3 - 6 lbs. | 50 |
| Crown, well done | 3 - 6 lbs. | 50 |
| POULTRY: | | |
| Chicken | 3 - 5 lbs. | 40 |
| Stuffed | 5 lbs. & over | 20 |
| Turkey (with or without stuffing) | 18 - 20 lbs. | 14 |



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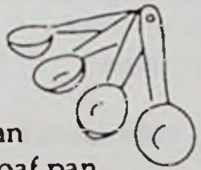
## GUIDE TO KITCHEN PANS



| IF RECIPE CALLS FOR: | USE EITHER: |
|---|---|
| 4 cup baking dish | A. 9" pie plate |
| | B. 8" x 1 1/4" round cake pan |
| | C. 7 3/8" x 3 5/8" x 2 1/4" loaf pan |
| 6 cup baking dish | A. 9" x 1 1/2" round cake pan |
| | B. 10" pie plate |
| | C. 8 1/2" x 3 5/8" x 2 5/8" loaf pan |
| 8 cup baking dish | A. 8" x 8" x 2" square pan |
| | B. 11" x 7" x 1 1/2" pan |
| | C. 9" x 5" x 3" loaf pan |
| 10 cup baking dish | A. 9" x 9" x 2" square pan |
| | B. 11 3/4" x 7 1/2" x 1 1/4" baking pan |
| | C. 15" x 10" x 1" jelly roll pan |
| 12 cup baking dish | A. 13 1/2" x 8 1/2" x 2" glass pan |
| 15 cup baking dish | A. 13" x 9" x 2" metal pan |
| 19 cup baking dish | A. 14" x 10 1/2" x 2 1/2" roasting pan |

# Beverages
# & Miscellaneous

# BEVERAGES AND MISCELLANEOUS

## BEVERAGES

### GOLDEN PUNCH

*Mrs. James Jantzen (Doreen)*

1 c. sugar
2 c. water
2 (6 oz.) cans frozen lemonade
1 (6 oz.) can frozen orange juice
1 (46 oz.) can pineapple juice
1 qt. water
1 bottle ginger ale

Combine sugar and 2 cups water. Bring to boil to make syrup. Add to juices and 1 quart water. Before serving, add bottle of ginger ale.

### PUNCH

*Mrs. Evan Koehn (Mary)*

1 lg. can frozen lemon juice or
  1 doz. lemons
1/2 gal. (2 tall cans) pineapple juice
2 pkg. lemon-lime Kool-Aid
4 c. sugar
Ice water to make 3 gal. punch

Dissolve sugar in warm water. Add Kool-Aid, lemon juice. Mix together.

### YELLOW PUNCH

*Mrs. Terry Harms (Judy)*

6 c. sugar
4 c. water
4 sm. pkg. lemon Jell-O
1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen orange juice
2 lg. cans pineapple juice
1 gal. *and* 1 qt. water
2 1/2 oz. almond extract

Make syrup of sugar and 4 cups water; bring to boil. While hot, add Jell-O. Cool. Add remaining ingredients. Yield: Over 2 gallons. Mrs. Charles Seiler adds 2 quarts ginger ale.

### SIMPLE FRUIT PUNCH

*Mrs. Terry Hams (Judy)*

2 pkg. cherry Kool-Aid
1 can pineapple juice *or* 1 can
  apricot nectar
2 c. sugar
4 qt. water
1 qt. ginger ale

Combine Kool-Aid, juice, sugar and water. Chill. Add ginger ale just before serving.

### SUMMERTIME DRINK

*Mrs. Durwin Unruh (Shirley)*

2 lg. pkg. lime Jell-O
3 *or* 4 c. sugar
2 c. boiling water
2 (6 oz.) frozen lemonade, mix as directed
2 (6 oz.) frozen orange juice, mix as directed
1 qt. chilled ginger ale

Mix together and dissolve Jell-O, sugar and water. Cool. Add lemonade and orange juice. Cool. Just before serving, add ginger ale.

## STRAWBERRY PUNCH

*Mrs. Steven Redger (Becky)*

2 c. strawberries
1 (3 oz.) box strawberry Jell-O
1 c. boiling water
1 (6 oz.) lemonade concentrate
3 c. cold water
1 qt. cranberry juice
1 pt. ginger ale

Puree' strawberries in blender. Dissolve Jell-O in boiling water. Stir in lemonade until melted. Add cold cranberry juice and water. Add ginger ale just before serving.

## HARVEST TIME PUNCH

*Mrs. Durwin Unruh (Shirley)*

1 (6 oz.) frozen grape juice
1 (6 oz.) frozen orange juice
1 (6 oz.) frozen lemonade
1/4 c. sugar
32 oz. Pepsi

Make juice as directed on cans. You may want to leave out 1 or more cans of water. The ice in the glass will always dilute it some.

## PUNCH

*Miss Connie Litwiller*

2 qt. lemonade, mix as directed
1 can 7-Up *or* ginger ale
1 pt. lemon sherbet

Spoon sherbet into lemonade. Stir. Then add pop last.

## SHERBET PUNCH

*Mrs. Richard Nichols (Betty)*

1 qt. lime sherbet, softened
1 qt. ginger ale (more *or* less)

Pour ginger ale over pieces of sherbet. Stir until dissolved. A very refreshing summer drink. Also good for showers, etc. Other flavors of sherbet may be used.

## ORANGE SLUSH

*Miss Cheryl Johnson*

1 1/2 c. water
1/2 c. sugar
1 c. ice cream
1/2 tsp. vanilla
6 oz. can frozen orange juice
8 *to* 9 ice cubes

Mix all ingredients in blender. Blend until ice cubes are melted or until mixed thoroughly. Chill until served. Makes approximately 1 quart.

## ORANGE JULIUS

*Mrs. Frank Buerge (Ruth)*

1/2 of 6 oz. can frozen concentrated
  orange juice
1/2 c. milk
1/2 c. water
1/4 c. sugar
1/2 tsp. vanilla
About 12 ice cubes (depending on size)

Combine all ingredients in blender and blend until smooth, about 30 to 60 seconds. Serve immediately. Makes about 3 cups. Very good evening snack in summertime.

## AMBROSIA SLUSH

*Mrs. Don Harms (Doris)*

6 ripe bananas, blended
3 c. sugar
6 c. water
1 sm. can frozen lemonade
1 lg. can frozen orange juice
1 qt. canned pineapple juice, unsweetened
Ginger ale or Mountain Dew

Mix all ingredients except ginger ale or Mountain Dew. Freeze. To serve, fill glasses 1/2 full and fill with ginger ale or Mountain Dew. Stir.

## AMBROSIA DRINK

*Mrs. Ron Nichols (Camilla)*

1 sm. can lemonade
1 (12 oz.) frozen orange juice
1 (46 oz.) can pineapple juice
6 c. water
5 c. sugar
10 very ripe bananas, mashed

Mix and freeze. Do not overmix, the bananas will become stringy. Serve in glass with ginger ale or 7-Up.

## EGGNOG

*Miss Connie Litwiller*

1 egg
2 T. sugar
1 c. chilled milk
1 T. rum flavoring
Nutmeg
1 scoop ice cream

Beat egg and sugar together in blender. Beat in milk, flavoring and nutmeg. Add ice cream to taste. Blend well.

## SPICED TEA

*Mrs. Clayton Yost (Sherry)*

1 c. instant Tang
1 c. sugar
1/4 c. instant tea
1/2 tsp. cinnamon
1/4 tsp. allspice

Sift together. Stir each time before using. Add 2 full teaspoonfuls to 1 cup boiling water.

## INSTANT HOT CHOCOLATE

*Miss Ruth Penner*

1 lb. powdered milk (8 c.)
1 lb. Hershey's instant cocoa (3 c.)
1 c. powdered sugar
1 sm. jar Pream *or* Cremora (4 oz.)
1 (3 oz.) box instant chocolate pudding mix

Mix together and store in tight container. Use 1/4 cup mix to 1 cup hot water. Top with miniature marshmallows.

## INSTANT COCOA

*Mrs. Herb Friesen (Nora)*

20 oz. dry milk
18 oz. Coffee-Mate
2 or 3 lb. Nestle's Quik cocoa
1 lb. powdered sugar

Mix well. Store in freezer. Use 1/3 cup of mix to a cup of hot water.

### FROZEN TEA SYRUP

*Mrs. Ben Dyck (Althea)*

| | |
|---|---|
| 5 lb. sugar | 1 gal. water |
| 3 c. tea, loose | |

Boil water. Add tea and cover and steep 5 minutes. Strain into sugar. Freeze in small butter cup containers, 1 cup. One container of syrup makes 2 quarts tea.

## MISCELLANEOUS

### FRUIT FLAVOR POPS

*Miss Marilyn Smith*

| | |
|---|---|
| 1 (3 oz.) pkg. Jell-O (any flavor) | 2 c. boiling water |
| 1/2 c. sugar | 2 c. cold water |

Dissolve gelatin and sugar in boiling water. Add cold water. Pour into paper cups or pop molds. Freeze until almost firm, about 2 hours. Insert wooden spoons or sticks. Freeze until firm, at least 8 hours or overnight. Makes 4 large cups or 8 to 9 large pops.

### FUDGESICLES

*Mrs. Dallas Koehn (Deanne)*

| | |
|---|---|
| 1 pkg. chocolate pudding | 3 c. milk |
| 1/3 c. sugar | 1 c. cream *or* half and half |

Combine pudding, sugar and milk. Cook until thickened. Remove from heat; stir in cream. Pour into molds or in muffin tins and freeze. Mrs. John R. Koehn gave this to me.

### RECIPE FOR MARRIAGE

*Mrs. Clayton Yost (Sherry)*

Take two hearts;
(Yours and his will be splendid);
Mix them slowly until well blended.
Pour in compliments like cream;
Arguments - remove and steam,
(Never stir them twice).
Add private jokes and laughs for spice.
Stir in mutual dreams and wishes
And sprinkle lavishly with kisses.
With just a pinch of salty tears,
This love should keep for years and years.

## CHEESE BALL

*Mrs. Roger Leatherman (Kathy)*

2 (8 oz.) pkg. cream cheese
1 (8 oz.) pkg. Cracker Barrel, sharp, grated
1 T. chopped onion
1 T. chopped green pepper
1 T. pimento
Dash red pepper
Dash salt
1 T. horseradish

Form into a ball and roll in chopped nuts. Delicious served with crackers.

## CHEESE BALL

*Mrs. Charles Seiler (Cynthia)*

1/2 lb. sharp Cheddar cheese, grated
2 oz. blue cheese
1 lb. cream cheese
1 pkg. dry onion soup mix

Soften all cheeses. Blend together with mixer, adding onion soup mix. Form into balls. Roll in finely chopped pecans and parsley flakes. Make 2 to 3 balls.

## PARTY CHEESE BALL

*Mrs. Everett Koehn (Pat)*

2 (8 oz.) pkg. cream cheese, soft
2 c. (8 oz.) shredded sharp Cheddar cheese
1 tsp. chopped pimento
1 tsp. green pepper
1 tsp. finely chopped green onion
2 tsp. Worcestershire sauce
1 tsp. lemon juice
Dash cayenne
Dash salt
Finely chopped pecans
Chopped parsley

Combine softened cheeses, mixing until well blended. Add remaining ingredients except nuts and parsley. Mix well. Chill. Shape into ball. Roll in nuts and parsley. Serve with crackers.

## CHEESE BALL

*Mrs. Lonnie Schmidt (Twila)*

1 lb. longhorn Cheddar cheese
1 c. pecans
1 tsp. salt
1/2 tsp. paprika
1 1/2 tsp. garlic powder
1/2 tsp. horseradish
1 T. Worcestershire sauce
1 (8 oz.) pkg. cream cheese

Grind Cheddar cheese and pecans together 2 or 3 times. Mix all ingredients. Shape in long roll and roll in chili powder, paprika or sesame seeds. Wrap in Saran Wrap and refrigerate.

## CHEESE BALL

*Miss Connie Litwiller*

2 (8 oz.) cream cheese
1 jar Old English Kraft
1 jar blue cheese
2 dashes garlic powder
Nuts, chopped

Mix all ingredients except nuts together. Mix well. Shape into 2 balls and roll in nuts.

## CHEESE BALL

*Mrs. Barton Koehn (Clara Belle)*

| | |
|---|---|
| 1 lb. Velveeta cheese | 1 tsp. chili powder |
| 1 (8 oz.) cream cheese | 1/2 c. nuts, chopped fine |
| 1/4 tsp. garlic salt | |

Blend together cheeses real well. Then blend in spices. Shape into ball and roll in nuts. Chill.

## CHEESE BALL

*Mrs. Willis Koehn (Arlene)*

| | |
|---|---|
| 2 (8 oz.) pkg. cream cheese | 1 T. seasoned salt |
| 4 T. chopped green pepper | 1 c. chopped pecans |
| 2 T. chopped green onion | |

Form into 2 balls, then roll in pecans. Chill.

## CHEESE LOG

*Mrs. Doug Schmidt (Dana)*

| | |
|---|---|
| 3 oz. cream cheese | 1/4 tsp. garlic salt |
| 8 oz. Velveeta | 1/4 c. nuts, crushed (optional) |
| 8 oz. mild Cheddar, grated | Chili powder |

Let cheeses set until soft. Mix together well, adding salt and nuts. Shape into 2 logs or balls. Roll in chili powder and wrap in Saran Wrap. Refrigerate.

## DRIED BEEF AND CHEESE LOG

*Miss Shirley Eicher*

| | |
|---|---|
| 2 (8 oz.) pkg. cream cheese | 5 oz. dried beef, finely chopped |
| 1/2 c. Parmesan cheese, grated | Onion, finely chopped |
| 2 T. horseradish | Green pepper, finely chopped |
| 1/2 c. stuffed olives, chopped | |

Mix all together, adding onion and green pepper to taste. Form into ball. Chill. Serve with crackers.

## CHEESE SPREAD

*Mrs. Richard Jantzen (Linda)*

| | |
|---|---|
| 1 (8 oz.) cream cheese | 3/4 tsp. garlic salt |
| 1/2 lb. Velveeta cheese | 1/2 c. nuts |

Let cheeses set until soft at room temperature. Stir in garlic salt and nuts. Delicious on crackers for a good and easy snack. 1/4 to 1/2 teaspoonful garlic salt may be enough.

## MEXICAN CHEESE DIP

*Mrs. Ward Unruh (Margaret)*

| | |
|---|---|
| 1 (2 lb.) pkg. Velveeta cheese | 5 T. mild *or* hot taco sauce *or* 1 can Rotel tomatoes |

Melt cheese slowly on low heat. Add hot sauce to taste. Serve with chips.

## PONCHO'S CHEESE DIP

*Mrs. Richard Jantzen (Linda)*

1 pt. tomatoes
1 T. garlic powder
1 T. cumin
1 T. Ac'cent
1/2 T. black pepper
3 jalapeno peppers, chopped
5 lb. American cheese, grated
1 c. water

Bring tomatoes, garlic, cumin, Ac'cent, pepper and peppers to a boil. Add cheese. Put in blender after it has cooled a little, adding water. Delicious with taco chips, etc.

This makes a large amount. 1/2 recipe would be enough for normal use, but it does keep in refrigerator for awhile.

## HOT HAMBURGER DIP

*Mrs. Dale Unruh (Joyce)*

2 lb. hamburger
1/2 lg. onion
3 green onions
1 lb. Velveeta cheese
1 can cream of mushroom
1 can tomato soup
1/4 green pepper
Red pepper
Chili powder
Garlic salt

Brown hamburger and onions; add remaining ingredients. Simmer 20 to 30 minutes. Serve with tortilla chips; we like Doritos best.

## GUACAMOLE DIP

*Mrs. LyVon Esau (Marlys)*

1 envelope unflavored gelatin
1/4 c. cold water
1/2 c. boiling water
1 T. lemon juice
1 1/2 c. finely mashed avocado
1/3 c. mayonnaise
3/4 tsp. salt
2 T. finely diced onion
1 sm. ripe tomato (optional)
Tortilla chips

Sprinkle gelatin over water and let stand 5 minutes to soften. Add boiling water and stir. Whisk in lemon juice, avocado, mayonnaise, salt and onion. Tomato if you want. Chill to set. Serve with tortilla chips.

## DIP

*Mrs. Ward Unruh (Margaret)*

1 c. mayonnaise
1 tsp. vinegar
1 tsp. horseradish
1 tsp. onion, grated
1 tsp. garlic powder or salt
1 tsp. curry powder

Mix together and serve with carrots, celery sticks and raw cauliflower.

*Yesterday is a cancelled check. Today is the only "cash" you have.*
*Spend it wisely.*

## VEGETABLE DIP

*Miss Connie Litwiller*

1 lg. container sour cream
2 c. Hellmann's mayonnaise
1 tsp. dill weed
1 tsp. Beau Monde seasoning
1 tsp. Ac'cent
Dash onion salt
Parsley flakes
Tabasco sauce

Combine ingredients and store in refrigerator. Use for raw celery, carrot sticks, broccoli, cauliflower, etc.

## CHICKEN FEED (Party mix)

*Mrs. Orval Peters (Leona)*

1 sm. box Cheerios
1 sm. box Rice Chex
1 sm. box Wheat Chex
1 container round pretzels
1 lb. cashews
1 lb. peanuts
1 lb. pecans
1 lb. oleo, melted
1 T. celery salt
1 T. garlic salt
1 T. Tabasco sauce
1 T. Worcestershire sauce

Mix together cereals and nuts. Combine ingredients for sauce and pour over cereals, mixing well to coat. Spread onto pan and bake at 200° for 2 hours, stirring every 15 minutes. Freezes well. Store in airtight container.

## CRAZY CRUNCH

*Mrs. Barton Koehn (Clara Belle)*

2 qt. popped corn
1 1/3 c. sugar
1 1/3 c. pecans
1/2 c. clear corn syrup
1 c. margarine
1 tsp. vanilla

Mix popped corn and nuts. Combine sugar, margarine and syrup in one and a half quart pan. Bring to a boil over medium heat, stirring constantly. Continue boiling 10 to 15 minutes, stirring occasionally, or until mixture turns a light caramel color. Remove from heat; stir in vanilla. Pour over popped corn and nuts. Mix to coat well. Spread out to dry. Break apart and store in tightly covered container. Makes about 2 pounds.

We like ours better without the nuts.

## POPPED CARAMEL CORN

*Mrs. Everett Koehn (Pat)*

2 qt. popped corn
1/2 c. white sugar
1/2 c. brown sugar
1/2 c. white syrup
1/2 c. oleo
1/2 tsp. salt
1/4 tsp. soda

Combine sugar, syrup, oleo and salt. Cook 3 to 4 minutes. Add soda. Stir and pour over popped corn. Bake at 200° for 1 hour. Yields 1/2 gallon.

### CARAMELED POPCORN

*Mrs. Dewey Smith (Alice)*

6 *to* 8 qt. popped corn
Salt
2 c. brown sugar, packed
1/2 c. margarine
1/2 c. light *or* dark syrup *or* 1/2 c. molasses
1 tsp. soda

Salt popped corn slightly. Boil sugar, margarine, syrup or molasses for 5 minutes. Remove from heat; add soda and stir well. Pour over popped corn. Stir to coat. Spread in 2 greased cookie sheets and bake in 250° oven for 1/2 hour, stirring every 15 minutes. Spread on tabletop to cool. Store in airtight container.

We really like it with molasses.

### CRISPY CARAMEL CORN

*Mrs. Stanton Redger (Diane)*

7 qt. popped corn
1 c. peanuts
2 c. brown sugar
1 c. oleo
1/2 c. light corn syrup
1 tsp. salt
1 tsp. vanilla
1/2 tsp. soda

Measure into saucepan the sugar, oleo, syrup and salt. Bring to boil and boil 5 minutes. Remove from heat and stir in vanilla and soda. Pour over freshly popped corn and peanuts. Mix well and turn out into 2 very large cookie sheets. Place in 250° oven for 1 hour. Stir occasionally. When cool enough to handle, separate kernels and store in tightly covered containers or "eat it up".

### BREAKFAST CEREAL

*Mrs. Edwin Schmidt (Dorthy)*

4 *to* 5 c. oatmeal (half quick *and* half regular)
1 c. brown sugar
2/3 c. melted margarine
1 tsp. almond flavoring
1/2 tsp. maple flavor
1/2 c. coconut
1/2 c. nuts, chopped
1/4 c. wheat germ (optional)

Blend the sugar, margarine and flavors. Mix in oats, then coconut and nuts. Spread in cookie sheet and toast in oven at 350° for 10 to 15 minutes, stirring occasionally. Cool. Store in tight container in cool place. Keeps well.

Try some on your ice cream.

### HOMEMADE GRANOLA

*Mrs. Stanton Redger (Diane)*

2 c. old-fashioned *or* quick cooking oats
1 c. toasted wheat germ
1 c. coarsely chopped cashews, walnuts *or* almonds
1 c. shredded *or* flaked coconut
1/2 c. dark raisins *or* chopped dates
1/2 c. sesame seed
1/2 c. honey
1/2 c. salad oil

Stir all ingredients until well combined. Spread onto 15 1/2 x 10 1/2 inch pan. Bake at 325° for 20 minutes or until mixture is evenly browned, stirring twice. Cool in pan or on wire rack. Place in tightly covered container. Keep refrigerated. Makes 7 1/2 cups, about 30 1/4 cup servings.

## SUGARED PEANUTS

*Miss Cheryl Johnson*

1 c. sugar
1/2 c. water
2 c. raw shelled peanuts *with* skin on

Dissolve sugar in water in saucepan over low heat. Add peanuts. Continue to cook over medium heat, stirring frequently. Cook until peanuts completely sugar. Peanuts coated and no syrup. Pour and spread over ungreased cookie sheet. Bake at 300° for 30 minutes, stirring at 5 minute intervals.

## BUNUELOS (Dessert treat)

*Mrs. Richard Benner (Sundy)*

10 flour tortillas
Oil, for frying
1 c. granulated sugar
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg

Cut tortillas into 1 1/2 x 3 inch strips. Fry strips in medium oil until crisp and golden brown on both sides. Drain on paper towels.

In a brown paper bag combine sugar, cinnamon and nutmeg. Mix thoroughly. Place several warm fried tortilla strips in bag at a time and shake gently to coat with sugar-spice mixture. To keep fresh, store bunuelos in an airtight container.

## SWEETENED CONDENSED MILK

*Mrs. Lee Koehn (Janice)*

1 c. instant dry milk
1/3 c. boiling water
2/3 c. sugar
3 T. melted oleo

Put ingredients in blender and blend until thick.

## SWEETENED CONDENSED MILK

*Mrs. Wilton Koehn (Darlene)*

3/4 c. granulated sugar
1 c. *plus* 2 T. powdered milk
1/2 c. warm water

Combine sugar and powdered milk. Add water and heat to boiling. Cook until thick, about 17 minutes. The equal of 1 can.

## HAPPY FAMILY

*Mrs. Harry Harms (Gladys)*

1 husband
1 wife
Children (several)
1 home
1 Bible for each
Generous portion of prayer
3 c. love, packed
1 pkg. work
1 pkg. of play together
1 T. patience
1 T. understanding
1 T. forgiveness
1 small paddle
1 c. kisses

Mix thoroughly and sprinkle with awareness. Bake in moderate oven of everyday life, using as fuel all the grudges and past unpleasantness. Cool. Turn out onto platter of cheerfulness. Garnish with tears and laughter.

## PLAY DOUGH

*Mrs. Galen Ensz (Twyla)*

1 c. flour
2 tsp. cream of tartar
Scant 1/2 c. salt
1 c. water
2 T. oil

Cook over low heat until it forms a ball. Cool and knead.

## PLAY DOUGH

*Mrs. Willard Koehn (Merita)*

2 c. flour
1 c. salt
2 T. powdered alum
1 1/2 c. boiling water
Coloring
3 T. cooking oil

Mix flour, salt and alum in bowl. Add boiling water, coloring and oil. Mix with spoon, then knead. Store in airtight container in refrigerator.

Play dough will keep a long time if refrigerated.

## COOKED PLAY DOUGH

*Mrs. Merle Koehn (Deloris)*

1 c. flour
1/2 c. salt
1 T. oil
1 tsp. cream of tartar
1 c. water
Food coloring

Mix everything together. Cook over low heat until mixture thickens. Cool and store in covered plastic container. Does not need refrigeration. Mrs. Wilton Koehn's recipe calls for 2 teaspoonfuls cream of tartar and for softer dough, add 2 tablespoonfuls more water.

## BUILD A CASTLE

*Mrs. Carl Dyck (Becky)*

1 shallow glass bowl (no metal)
Pieces of broken brick
Porous rock
Sponge
Plastic flowers
4 T. water
4 T. liquid laundry bluing
4 T. ammonia
Food color (1 *or* more colors)
4 T. salt

Soak brick, rocks, etc. in plain water until thoroughly wet. Wring out sponge. Arrange pieces in bowl, piling on top of each other. In a glass jar, mix water, bluing and ammonia. Pour over arrangement, dampening everything. Place drops of food color and bluing on rocks. Sprinkle salt evenly over top. Within hours snowflakes begin to form. It will be beautiful in a couple days. After 2 days add 2 tablespoonfuls water and 2 tablespoonfuls ammonia, being careful to pour only in edge of bowl. When castle is large enough, stop adding the extra fluid. It will grow more each time you add. Castle fell? Don't fret! Go ahead, mess it up. Add more mixture. Do not let crystals grow beyond bowl. Wipe off with damp tissue. Use your imagination. Cover some rocks with bluing before adding salt.

This makes an inexpensive and fascinating hobby for school. Only for viewing - not for eating. Use no metal of any kind!

## HAND LOTION

*Mrs. Dallas Koehn (Deanne)*

4 c. distilled water
12 oz. glycerine
1 lb. unibase
1/4 oz. bath oil
Food color

Mix in blender. Unibase and glycerine can be purchased from your druggist.

## BREAD BASKET

*Mrs. Carl Dyck (Becky)*

4 c. flour
1 c. salt
2 T. sugar
1 1/2 c. water
Shortening
Ovenproof bowl
Cookie sheet

Combine flour, salt and sugar; slowly add water and mix thoroughly. Form dough into a ball. Knead on lightly floured cupboard 8 to 10 minutes or until smooth and elastic. Dough too stiff? Add water. Too sticky? Add flour. Grease outside of bowl well. Invert on well-greased cookie sheet. Pinch off part of dough and roll into 2 strands each about 1/2 inch in diameter and slightly longer than the circumference of the bowl. Gently twist strands together; place around edge of bowl on cookie sheet to make basket rim. Cut off excess dough; join edges and seal. Roll remaining dough to 1/8 inch thickness. Cut strips about 1 inch wide and long enough to cover sides and bottom of bowl. Place strips about 3/4 inch apart in one direction. Place remaining strips carefully weaving in opposite direction. Cut excess off of strips and seal edges with fork onto braid. Grease top of dough. At each crossing of lattice work, poke carefully with eraser end of pencil to seal together. Bake at 350° for 50 to 60 minutes. Take off bowl to cool. Shellac. Refrigerate remaining dough. Makes an attractive server for rolls or bread.

## CINNAMON CREAM SYRUP

*Mrs. Clayton Yost (Sherry)*

1 c. sugar
1/2 c. light corn syrup
1/4 c. water
1/2 *to* 3/4 tsp. cinnamon
1/2 c. evaporated milk

In small saucepan combine sugar, corn syrup, water and cinnamon. Bring to boiling over medium heat, stirring constantly. Cook and stir 2 minutes more. Remove from heat and cool 5 minutes. Stir in the evaporated milk. Serve warm over pancakes or waffles. Makes 1 2/3 cups syrup. Over pancakes this will remind you of buttered cinnamon toast.

## SUBSTITUTE SOUR CREAM

1/2 c. warm water
1 c. *plus* 2 T. dry milk
1 tsp. vinegar

Place warm water in small bowl. Add dry milk and mix well. Add vinegar gradually and mix until smooth. Mixture will thicken if allowed to stand.

## RECIPE FOR WASHING CLOTHES GIVEN TO A BRIDE MANY YEARS AGO BY HER GRANDMOTHER

1. Build a fire in backyard to heat kettle of rain water.
2. Set tubs so smoke won't blow in eyes if wind is pert.
3. Shave one whole cake lye soap in bilin water.
4. Sort things: make three piles: 1 pile white, 1 pile cullords, and 1 pile work britches and rags.
5. Stir flour in cold water to make starch; thin down with bilin water.
6. Rub dirty spots on board, scrub hard, then bile; rub cullords but don't bile, just rench and starch.
7. Take white things out of kettle with broomstick handle, then rench, blew and starch.
8. Spread tee towels on grass.
9. Hang old rags on fence.
10. Pore rench water in flower bed.
11. Scrub porch with hot soapy water.
12. Turn tubs upside-down.
13. Go put on clean dress, smooth hair with side combs, brew cup of tee, and rest and rock a spell and count your blessings.

# ADDITIONAL RECIPES

§§§§§

# Breads

# BREADS

## GRAHAM BREAD

*Miss Gladys Wesenberg*

| | |
|---|---|
| 4 c. lukewarm water *or* potato water | 2 tsp. salt, rounded |
| 2 pkg. yeast | 1 T. shortening, heaping |
| 1 T. white sugar, heaping | 3 c. graham flour |
| 1/2 c. brown sugar, packed | 6 c. white flour (approximately) |

Add yeast and white sugar to lukewarm water. Let stand a little, then add brown sugar, salt, shortening, graham flour, and white flour to make a soft dough. Knead; let rise until double. Knead. Knead again in 20 minutes. Shape into loaves. Let rise, but not too much. Bake 35 minutes at 350°.

## FRENCH HERB BREAD

*Miss Marilda Friesen*

| | |
|---|---|
| 2 pkg. yeast | 1 egg |
| 1 tsp. salt | 1 T. melted butter *or* margarine |
| 1 1/2 c. buttermilk | 1 pkg. dry ranch style buttermilk salad dressing mix |
| 1/2 c. water | |
| 1/4 c. shortening | 5 *to* 6 c. flour |

Reserve 1 tablespoonful salad dressing mix for sprinkling over top of bread. In large bowl combine 2 cups flour, yeast and the rest of the salad dressing mix. Heat buttermilk, water, and shortening until warm, 120° to 130°. Shortening does not need to melt. Add to flour mixture; add the egg and blend until moistened. Beat 3 minutes at medium speed. Gradually stir in remaining flour to make a firm dough. Knead on well-floured surface until smooth and elastic, 5 to 6 minutes. Place in greased bowl, turning to grease top. Cover. Let rise in warm oven (turn oven to lowest setting for 1 minute; turn off) for 20 seconds. Punch down; divide into 2 parts. Roll out or pat each half into a 12 x 7 inch rectangle on lightly floured board. Roll up, starting with longer side. Seal edges and ends tightly; place seam side down on greased cookie sheet. Make diagonal slashes on top of loaves. Cover. Let rise in warm oven until light and doubled, about 30 minutes. Bake in 375° preheated oven about 25 to 30 minutes. While warm, brush with 1 tablespoonful melted butter and sprinkle with 1 tablespoonful reserved salad dressing mix. Cool on wire racks.

*To have a friend without a fault,*
*t'would be like "spuds" without the salt.*

## WHOLE WHEAT EGG BREAD

*Mrs. Dale Nichols (Marlene)*

| | |
|---|---|
| 2 c. boiling water | 2 pkg. yeast |
| 1/2 c. powdered milk | 2 eggs, beaten |
| 1/2 c. butter *or* margarine | 4 c. whole wheat flour |
| 2 tsp. salt | 4 1/2 c. white flour (approximately) |
| 1/2 c. honey | |

Pour boiling water over milk, butter, salt and honey. Allow to cool. Add yeast and eggs. Add flour 1 cup at a time, starting with the whole wheat first. Turn dough onto a floured board and knead until smooth and elastic. Place dough in a greased bowl, cover and let rise until double in bulk, about 1 to 1 1/2 hours. Punch down and turn onto a lightly floured board. Shape into 5 round loaves and place in greased pie pans. Cover and let rise until double. Slit top, make an X with a very sharp serrated knife and bake in 350° oven for 25 to 30 minutes.

*VARIATIONS:* Use all white flour and 1 cup raisins for raisin bread; use all white flour for plain white bread; or make rolls.

## WHOLE WHEAT BREAD

*Mrs. Howard Koehn (Londa)*

| | |
|---|---|
| 4 eggs | 1 c. honey |
| 4 tsp. salt | 3 1/2 c. lukewarm water |
| 1 c. oil | 3 pkg. yeast |
| 11 *to* 12 c. whole wheat flour | |

Dissolve 3 packages yeast in lukewarm water. Add 6 cups whole wheat flour. Mix well. Add 5 or 6 more cups whole wheat flour. Let rise 2 times. Bake at 350° for 30 minutes.

I use one-half whole wheat flour and one-half white flour. This is delicious bread!

## CRUSTY WHITE BREAD (Quick and Easy)

*Mrs. Delbert Koehn (Rita)*

| | |
|---|---|
| 2 T. yeast | 1 T. salt |
| 2 c. warm water | 1/4 c. oil |
| 2 T. sugar | 6 *to* 6 1/2 c. flour |

Dissolve yeast in warm water. Add sugar, salt, oil and 3 cups flour. Beat until smooth. Add remaining flour and knead 10 minutes. Turn into greased bowl and let rise 45 minutes. Punch down and make into loaves. Let rise 1 hour. Bake at 375° for 30 minutes. Brush tops with oil.

## HONEY WHOLE WHEAT BREAD

*Mrs. Larry Smith (Karen)*

| | |
|---|---|
| 8 c. whole wheat flour | 6 c. water |
| 1 c. nonfat dry milk powder | 1/2 c. honey |
| 2 T. salt | 4 T. cooking oil |
| 4 T. dry yeast | 6 *to* 7 c. white flour |

Continued Next Page

## HONEY WHOLE WHEAT BREAD (Continued)

In large mixing bowl combine 6 cups whole wheat flour, dry milk, salt and yeast. Mix well. Heat together water, honey and cooking oil to 115° to 120°. Add warm liquid to dry ingredients. Mix 1 minute on low speed of electric mixer and 3 minutes on medium. Stir in remaining 2 cups whole wheat flour by hand and enough white flour to make a moderately stiff dough. Let rise. Make into loaves. Bake at 375° for 30 to 35 minutes. Makes about 5 big loaves.

## HONEY WHOLE WHEAT BREAD

*Mrs. James Jantzen (Doreen)*

1 c. milk, scalded
2 T. sugar
1 tsp. salt
1/4 c. butter
1/2 c. honey *or* molasses
2 pkg. dry yeast
1 1/2 c. warm water
3 1/2 c. flour
4 c. whole wheat flour

Mix milk, sugar, salt, butter and honey or molasses in a bowl and stir until butter is melted. Cool to lukewarm. Sprinkle yeast over warm water and stir until yeast is dissolved. Add yeast to milk mixture. Add white flour and 2 1/2 cups whole wheat flour and beat until smooth. Add remaining whole wheat flour gradually and mix until dough leaves sides of bowl. Knead until smooth and elastic. Put in lightly greased bowl and let rise until doubled in bulk. Punch down. Let rise again. Punch down and shape into two loaves. Let rise. Bake at 350° for 40 minutes. Brush with melted butter.

## FRENCH BREAD

*Mrs. Kenneth Nightengale (LaDean)*

1 c. hot water
1 tsp. butter
1 tsp. salt
1 T. sugar
1 T. yeast
1/4 c. warm water
3 c. flour

Mix together 1 cup hot water, butter, salt and sugar. Soak yeast in 1/4 cup warm water. Add to lukewarm mixture. Add flour to make a rather stiff dough. Knead every 15 minutes for 1 hour. Roll out and shape into a loaf. Slit. Let rise 1 hour. Bake at 350° for 25 to 35 minutes. This is a fast and delicious French bread. Double the recipe and use 2 tablespoonfuls yeast. The bread should rise high and be light textured.

*He who says "Tomorrow I will do my best"*
*already has wasted another day.*

## TUPPERWARE BREAD

*Miss Annette Nichols*

| | |
|---|---|
| 9 c. flour | 4 tsp. salt |
| 1 1/2 c. milk, scalded | 4 beaten eggs |
| 1 1/2 c. cold water | 2 pkg. yeast (2 T.) |
| 1 c. sugar | |

Place 9 cups flour into Fix-N-Mix Tupperware bowl and make a well. Cool the 1 1/2 cups scalded milk with 1 1/2 cups cold water. Add sugar, salt, eggs and yeast to the milk and water mixture. Pour liquid into the well. Put on lid and wait until it pops off, about 1 hour. Melt 1/2 pound oleo and mix altogether. Add more flour if necessary and knead to proper consistency, not too stiff. Put lid back on and wait until it pops again. Make into bread or rolls. Let rise 20 minutes and bake at 350°.

## MINNIE'S BREAD

*Miss Mildred Eicher*

| | |
|---|---|
| 1 c. warm water | 1 c. sugar *or* honey *plus* 1 T. |
| 3 T. yeast | 3 T. salt |
| 6 c. warm water | 3 c. whole wheat flour |
| 1 c. oil | White flour |

Soak yeast in 1 cup warm water and 1 tablespoonful sugar. Mix together the oil, honey or sugar, 6 cups warm water and salt. Add 3 cups whole wheat flour and some white flour to make a sponge. Add the yeast. Add more flour until it's too stiff to stir. Knead until of right consistency. Let rise in a warm place about 1 hour. Punch down. Let rise again. Make into loaves. Let rise. Bake in 350° to 375° oven for 30 minutes.

## WHITE BREAD

*Mrs. Francis Peters (Anna)*

| | |
|---|---|
| 2 pkg. active dry yeast | 1/2 c. Crisco |
| 1/2 c. lukewarm water | 2 *to* 3 T. sugar |
| 2 c. lukewarm water, potato water *or* scalded milk | 1 T. salt |
| | 6 *to* 7 c. all-purpose flour |

Pour liquid over Crisco, sugar and salt in a large mixing bowl. Dissolve yeast in 1/2 cup lukewarm water. Add yeast to cooled liquid mixture. Add 1/2 of the flour and beat until smooth. Mix in remaining flour until dough cleans bowl; dough should be soft but not sticky. Knead thoroughly 6 to 8 minutes. Cover and let rise in a warm place until double in bulk, 1 to 1 1/2 hours. Punch down, knead again and let rise until double. Knead and shape into loaves. Cover with a towel and let rise until double. Bake at 375° for 35 to 45 minutes depending on size of pans.

For whole wheat bread replace 2 cups white flour with whole wheat and proceed as for white bread.

*Keep your words light and sweet. You might have to eat them.*

### AIR BREAD OR BUNS

*Mrs. Melvin Koehn (Luella)*

1/2 c. lukewarm water
1 tsp. sugar
1 pkg. yeast
1/2 c. sugar
1/2 c. lard
2 tsp. salt
2 T. vinegar
3 1/2 c. lukewarm water
8 *to* 10 c. flour

Dissolve yeast and 1 teaspoonful sugar in 1/2 cup lukewarm water. Let rise in a warm place for 10 minutes. Mix 1/2 cup sugar, lard, salt, vinegar and 3 1/2 cups lukewarm water together. Add yeast and 8 to 10 cups flour, enough so dough will not stick to hands. Cover bowl with lid or cloth after greasing bowl. Let rise in warm place for 2 hours. Knead down and let rise 1 hour. Knead and put in pans. Grease tops of loaves and cover. Let rise until double in size. Bake until golden brown. Grease loaves with butter. This recipe makes 4 loaves.

### WHITE BREAD

*Mrs. Clyde Nichols (Marilyn)*

3 c. warm water (105° to 115°)
1/2 c. sugar
2 pkg. yeast
2 tsp. salt
3 T. oil
9 c. flour

Mix together sugar and water. Add yeast. Mix salt and flour and add to yeast mixture. Add oil. Knead. Let rise 1 hour. Punch down and let rise 1 more hour. Divide dough into 3 or 4 parts and shape into loaves. Put dough in greased pans, cover and let rise 1 hour. Bake at 350° for 20 to 25 minutes. Yield: 3 to 4 loaves.

### WHITE BREAD

*Mrs. Everett Koehn (Pat)*

4 c. water, lukewarm
4 tsp. salt
3 pkg. yeast
2 T. sugar
2 tsp. shortening, melted
9 c. flour (approximately)

Dissolve yeast in 1 cup of the water and add sugar; let stand. In large bowl mix together 3 cups water, salt and shortening. Add 4 cups flour and yeast mixture and mix well. Add remaining flour to make a stiff dough and knead 10 minutes. Cover and let rise 1 hour. Punch down and let rise another hour. Punch down and shape into 6 small loaves and place in bread pans. Let rise until dough just rounds the top and bake at 350°, 45 to 60 minutes. The last 15 minutes put tin foil on top of the loaves so they don't get too brown.

*Happiness is like jam;*
*you can't spread even a little without getting some on yourself.*

### QUICK LOAF BREAD

*Mrs. Frank Johnson (Judith)*

3 c. warm water
3 cakes yeast or 3 pkg.
1/4 c. sugar *or* honey
3 tsp. salt
5 T. oil
9 *to* 10 c. flour

Dissolve yeast in water with sugar or honey in large mixing bowl. Add one half of flour and salt. Beat hard with spoon or use mixer until smooth. Add remaining flour. Knead well. Pour oil over dough and knead 2 or 3 minutes. Cover; let rise 35 to 45 minutes. Shape into 2 loaves and place on greased cookie sheet or make 3 regular loaves. Cover; let rise until doubled, 30 to 45 minutes. Bake at 400° for 30 minutes.

### BARBARA'S BREAD

*Mrs. Jon Good (Aneta)*

2 qt. lukewarm water
5 T. yeast
4 T. sugar
7 1/2 T. salt
11 c. white flour
2 c. Crisco
2 c. brown sugar
2 c. warm *or* hot water
10 c. whole wheat flour
8 c. white flour

Mix together 2 quarts warm water, yeast, 4 tablespoonfuls sugar, salt and 11 cups white flour. Let set until spongy. Melt Crisco; add brown sugar and 2 cups warm or hot water so as to make it the right temperature to add to yeast mixture. Add. Then add 10 cups whole wheat flour and 8 cups white flour. Knead for 10 minutes. Let rise until double. Form into loaves and bake at 325° for 35 minutes. This is good if baked in large juice cans. Makes perfect slices for toaster. It will make 14 (1 pound) loaves if baked in juice cans.

### CROWN LOAF BREAD

*Mrs. Sam Jantz (Josephine)*

1 cake yeast
1/4 c. warm water *plus* 1 tsp. sugar
1 c. scalded milk
1/4 tsp. salt
1/3 c. sugar
1/2 c. oleo
4 c. flour
2 eggs, well beaten

Dissolve yeast in sugar water. Add salt, oleo and hot milk. Add beaten eggs and flour last. Beat well and make a soft dough. Cover and let rise until double. Knead until smooth and elastic. Shape as desired. Let rise until light. Bake 325° oven until done. Glaze with powdered sugar icing and sprinkle with nuts.

### WHOLE WHEAT BUNS

*Mrs. Conrad Unruh (Phoebe)*

2 pkg. dry yeast
1 c. warm water
1 tsp. sugar
3/4 c. Wesson oil
2/3 c. honey
1 1/2 tsp. salt
1 c. boiling water
2 eggs, beaten
3 c. whole wheat flour
White flour

Continued Next Page

## WHOLE WHEAT BUNS (Continued)

Dissolve yeast and 1 teaspoonful sugar in warm water. Mix oil, honey, salt and boiling water. Then add 3 cups whole wheat flour, beaten eggs and yeast mixture. Beat well. Add white flour last to make a soft dough and knead well. Let rise 1 hour. Shape into buns. Let rise again. Bake.

## DILLY BUNS

*Mrs. Calvin Unruh (Pat)*

1 pkg. yeast
1/2 c. warm water
1 c. (1/2 lb.) cream style cottage cheese
2 T. sugar
1 T. instant minced onion
1 T. butter
2 tsp. dill weed
1 tsp. salt
1/4 tsp. baking soda
1 egg
2 1/3 c. sifted all-purpose flour

Soften yeast in 1/2 cup warm water in large bowl. Heat cottage cheese until lukewarm. Place in blender and blend. Stir into yeast mixture. Add sugar, onion, dill weed, salt, soda, egg, butter and 1 1/3 cups flour. Beat by hand for 1 to 2 minutes. Stir in remaining flour and knead for 2 minutes. Use small dab of Crisco on hands to knead. Cover bowl with Saran Wrap and let rise until double. Stir dough down. Spoon evenly into muffin pans. Let rise 10 minutes. Bake at 350° on second oven rack for 13 minutes.

## ALL-BRAN DINNER ROLLS

*Mrs. Clayton Yost (Sherry)*

1 c. all-bran *or* 40% bran flakes
1 c. brown sugar
1/2 c. oleo *plus* 1/2 c. oil
2 c. boiling water
2 pkg. yeast
1 c. warm water
2 eggs, beaten
2 tsp. salt
10 c. flour

Stir together bran, brown sugar, oleo, oil and 2 cups boiling water. Mix in 5 or 6 cups flour. In another bowl dissolve yeast in 1 cup warm water; add eggs. Combine with slightly cooled cereal mixture. Add salt and work in enough flour to make a soft dough. Knead 6 to 8 minutes. Let rise. Punch down every half hour 3 different times. Shape into rolls; let rise. Bake 20 minutes at 350°.

## WHOLE WHEAT BUNS

*Miss Nola Koehn*

2 pkg. active dry yeast
1 c. warm water
1 c. shortening
2/3 c. sugar *or* honey
1 1/2 tsp. salt
1 c. boiling water
2 eggs, beaten
6 c. flour (4 whole wheat, 2 white)

Dissolve yeast in warm water. Pour boiling water over shortening, honey or sugar and salt. Cool and add to yeast mixture. Add eggs, then flour, starting with the whole wheat. After kneading, let dough rise once; roll it out and cut with biscuit cutter. Brush each roll with melted butter and fold in half. Let rise again and bake at 400° for 10 minutes. This recipe was received from Ruth Williams.

## WHOLE WHEAT BUNS

*Mrs. Otis Dirks (Alma)*

2 pkg. Fleischmann's yeast
1/2 c. water, warm
1 T. sugar
2 c. hot water
3/4 c. margarine
2 eggs
3/4 c. brown sugar
1 T. salt
4 c. white flour
4 c. whole wheat flour

Soak yeast and sugar in 1/2 cup warm water. Dissolve margarine in hot water. Cool. Add eggs, brown sugar, salt and yeast mixture. Stir in 4 cups white flour. Then add 4 cups whole wheat flour. You don't need to knead this. Work the dough down once. Shape. Let rise until double. Bake at 350° for 25 to 30 minutes. Makes 8 pans of rolls.

## OATMEAL ROLLS

*Mrs. Obed Koehn (Luella)*

1 c. oatmeal
2 c. boiling water
2 T. butter
2/3 c. brown sugar
1 T. white sugar
1 1/2 tsp. salt
2 eggs
2 pkg. yeast
1/3 c. water
5 *to* 6 c. flour

Cook oatmeal in water; add butter, brown sugar and salt. Cool. Dissolve white sugar and yeast in 1/3 cup water. Add to oatmeal mixture. Add slightly beaten eggs and flour. Knead. Let rise. Then form into rolls. Let rise again. Bake 20 minutes at 350°. Makes 2 1/2 to 3 dozen rolls.

## SIXTY MINUTE WHOLE WHEAT HAMBURGER BUNS

*Mrs. Dallas Koehn (Deanne)*

3 *to* 4 c. white flour
1 c. whole wheat flour
3 T. sugar
1 tsp. salt
2 pkg. active dry yeast
1 c. milk
1/2 c. warm water
1/4 c. oleo

Combine 2 1/2 cups white flour and 1 cup whole wheat flour with sugar and salt in a large bowl. Soften yeast in 1/2 cup warm water. Heat milk and oleo over low heat until very warm, 120° to 130°. Oleo does not need to melt. Add all liquids to flour mixture. Mix with mixer until thoroughly mixed. Add remaining flour 1/2 cup at a time as needed. Knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top. Cover. Place bowl in pan of water approximately 98°F. Let rise 15 minutes. Divide dough into 16 balls. Place in greased pan about 4 inches apart. Pat down to about 1/2 to 3/4 inch thick. Let rise 15 minutes. Bake at 425° for 12 minutes or until done.

This recipe works very well with a mixer with a dough hook.

## RAISIN HOT ROLLS

*Mrs. Clarence Schneider (Edna)*

2 c. milk, scalded
1 c. water
3 pkg. yeast
1 c. sugar
3 tsp. salt
3 eggs
1/2 c. oleo
1 c. raisins (more if desired)

Cover raisins with water and bring to a boil. Remove from burner and let cool to lukewarm, then drain. Add the oleo and the sugar to the hot milk. Dissolve the yeast in the warm water with two tablespoonfuls sugar. Add the warm milk mixture, eggs and salt. Add enough flour to make a sponge and beat thoroughly. Add the raisins and enough flour to make a medium firm dough. Knead until smooth and elastic. Let rise about 30 minutes. Work down. Let rise again until doubled. Pinch off pieces about the size of a walnut and put two in each muffin tin. Mix 1/2 cup sugar with 2 teaspoonfuls cinnamon. Brush tops lightly with oil and sprinkle about 1/2 teaspoonful of sugar mixture on each roll. Let rise again until nearly doubled and bake at 350° for about 15 minutes or until nicely browned. Will make 5 dozen rolls, but part of it can be made into loaves. These freeze well but should be used soon after taking out as they dry out fast.

## HOT ROLLS

*Mrs. Lincoln Koehn (Marjorie)*

2 pkg. yeast
1 T. sugar
1 c. lukewarm water
1 1/3 c. milk
2 eggs, beaten
7 T. oleo
1/2 c. sugar
1 tsp. salt
7 c. flour

Dissolve yeast and 1 tablespoonful sugar in lukewarm water. Scald milk, oleo, sugar and salt. Cool to lukewarm. Add 2 cups of flour to make a batter; add yeast and beaten eggs and beat well. Add remaining flour or enough to make a soft dough. Knead lightly and place in greased bowl. Cover and set in a warm place. Let rise until doubled in bulk. Punch down and let rise again. Punch down and shape into rolls. Also good for hamburger buns if you press the buns down to flatten them.

## DINNER ROLLS

*Miss Adella Jantz*

1 T. yeast
1/2 c. sugar
1 tsp. salt
2 c. warm water
1 egg, beaten
7 c. flour
3 T. shortening, melted
1 T. instant potato

Add yeast to warm water; add potato, sugar, salt and egg. Mix, then add shortening and flour. Let rise until double, work down and let rise again. Shape into rolls. Let rise, then bake at 400° for 15 minutes.

## BREAD BUNS

*Mrs. Jesse Schmidt (Frances)*

| | |
|---|---|
| 2 c. scalded milk | 1 tsp. salt |
| 1/2 c. butter | 1 to 2 cakes yeast |
| 1/4 c. sugar | |

Flour to make a medium soft dough. May use 1/2 whole wheat flour, if desired.

## HAMBURGER BUNS OR LIGHT ROLLS

*Mrs. Wilbert Peters (Imo)*

| | |
|---|---|
| 4 c. scalded milk | 4 tsp. salt |
| 3 eggs, beaten | 3 T. yeast |
| 8 T. shortening *or* 1/2 c. | 1 c. lukewarm water |
| 12 T. sugar *or* 3/4 c. | Flour |

Dissolve yeast in water. Combine milk, sugar, shortening and salt. Cool to lukewarm. Add eggs and yeast. Gradually stir in flour to make a soft dough. Let rise 2 hours. Punch down. Shape. Bake in moderate oven.

## ZWIEBACK

*Mrs. Conrad Unruh (Phoebe)*

| | |
|---|---|
| 2 c. milk, scalded | 1 pkg. yeast |
| 1 stick butter *and* 1/2 stick oleo *or* omit butter *and* use 2 sticks oleo | 1/2 c. warm water |
| | 1 tsp. sugar |
| 1/2 c. sugar | 4 *to* 5 c. flour |
| 2 tsp. salt | |

Scald milk; add butter, margarine, sugar and salt. Cool to lukewarm and add yeast which has been dissolved in warm water with 1 teaspoonful sugar added. Add flour to make a soft dough. Let rise and work down. Let rise again and pinch off small balls and place on baking sheet 2 inches apart. Pinch off a little smaller ball for on top of each ball and press thumb clear through both balls to the bottom of the pan. (They will not fall off during baking if you do this.) Let rise and bake at 375° for 15 minutes or until golden brown. Good luck!

## HOT ROLLS

*Miss Sherry Koehn*

| | |
|---|---|
| 1/2 c. warm water | 1 1/2 c. warm water |
| 1 pkg. yeast | 1/2 c. sugar |
| 1 tsp. sugar | 3 T. melted shortening |
| 1 egg, beaten | 7 c. flour |
| 1 1/2 tsp. salt | |

Soak yeast in 1/2 cup warm water and 1 teaspoonful sugar. Put 1/2 cup sugar and salt into bowl with 1 1/2 cups warm water. Pour the two mixtures together and add the beaten egg. Next add 3 1/2 cups flour and beat well. Then add the melted shortening and the rest of the flour. (You may not need all the rest of the flour.) Knead lightly until dough is formed. Let rise until double in bulk. Punch down before shaping. Roll out and shape. Can be refrigerated. Bake at 400°, 8 to 10 minutes or until browned.

## BASIC SWEET DOUGH RECIPE

*Mrs. Greg Eicher (Rita)*

| | |
|---|---|
| 2 c. milk, scalded | 2 T. yeast *and* 1 T. sugar |
| 1/3 c. shortening | 1/2 c. water |
| 1/4 *to* 1/3 c. sugar | 2 eggs, beaten |
| 2 tsp. salt | Approximately 6 c. flour |

Add shortening, sugar and salt to milk. Dissolve yeast and sugar in water. Pour yeast mixture into cooled milk mixture. Add 3 cups flour. Then add beaten eggs. Add enough flour to make a soft dough. Let rise until double in size. Shape and let rise again. Bake in 350° oven.

## OLD-FASHIONED PAN ROLLS

*Mrs. David Benner (Ruth)*

| | |
|---|---|
| 1/2 c. sugar | 1/2 c. oleo |
| 2 tsp. salt | 1 egg |
| 2 pkg. dry yeast | 6 c. flour (approximately) *or* 5 c. white *and* 1 c. whole wheat |
| 2 c. water | |

In large bowl combine sugar, salt, yeast and 2 1/4 cups flour. In 1 quart saucepan heat water and oleo until warm, 120° to 130°, oleo does not have to melt. With mixer gradually beat liquid into dry ingredients until just blended, 2 minutes at medium speed. Beat in eggs and 1 cup flour (I use whole wheat) and beat for 2 minutes. Stir in the rest of flour with a spoon, about 2 1/4 cups to make a soft dough. Turn dough out onto lightly floured surface and knead until smooth and elastic. Place in greased bowl, cover and let rise until doubled. Punch down. Cover tightly and place in refrigerator overnight. Make into rolls the next day. It takes 2 1/2 to 3 hours for the dough to rise. Bake at 425° for 15 to 20 minutes.

## SWEET DOUGH

*Mrs. Hank Kaufmann (Diane)*

| | |
|---|---|
| 2 c. scalded milk | 3 eggs |
| 1 1/4 c. sugar | 3 tsp. salt |
| 2 sticks oleo | 1 c. potato water |
| 4 T. yeast | 1 c. warm water |

Dissolve yeast in 1 cup warm water. Scald milk; add oleo to melt, then add potato water, salt and sugar. When cool, add beaten eggs and yeast. Mix in flour for soft dough, 10 to 11 cups. This recipe makes delicious cinnamon rolls, coffee cake and doughnuts.

*A little girl, who was asked where her home was,*
*said "Where Mother is."*

## BUTTERHORNS

*Mrs. Clyde Nichols (Marilyn)*

- 2 c. milk
- 2 sticks oleo
- 1 c. sugar
- 3 tsp. salt
- 2 pkg. yeast
- 1/2 c. warm water
- 5 eggs, beaten
- 9 c. flour

Scald milk. Pour over oleo. Add sugar and salt. Soak yeast in warm water. Add yeast and eggs to cooled milk mixture. Add flour. Knead once or twice. Make butterhorns. Bake at 400° for 8 to 10 minutes.

## BUTTERHORNS (or Sweet Rolls)

*Mrs. Everett Koehn (Pat)*

- 1 pkg. yeast *or* 1 T. bulk yeast
- 1 c. lukewarm water
- 1 c. milk, scalded
- 6 T. sugar
- 1 1/2 tsp. salt
- 6 T. oleo *or* shortening
- 1 egg, well beaten
- 5 c. flour

Dissolve yeast in water; add one-half of sugar and let stand. Scald milk; add oleo or shortening, rest of sugar, salt and 2 to 3 cups of flour. (This is to make it lukewarm faster.) Add egg and mix well. Add yeast slowly. Add rest of flour, 1 to 2 cups at a time. Cover and let rise 1 hour. Roll out and cut for butterhorns or make into sweet rolls. Bake at 350° for 10 minutes or until golden brown. I use this for cinnamon rolls, butterhorns and hamburger buns. It's never failed in over almost 7 years of marriage.

## RITA'S REFRIGERATOR ROLLS

*Mrs. Jon Good (Aneta)*

- 1 c. shortening
- 2/3 *to* 1 c. sugar
- 1 1/2 tsp. salt
- 1 c. boiling water
- 2 pkg. yeast
- 1 c. lukewarm water
- 2 eggs
- 6 *to* 7 c. flour

Pour 1 cup boiling water over shortening, sugar and salt. Stir and let cool. Dissolve yeast in lukewarm water. Beat eggs and add to first mixture. Add yeast and 3 cups flour. Beat well. Then stir in 4 cups flour very well. Let rise and work down twice. This may be used for dinner rolls, doughnuts, cinnamon rolls or buns. Bake at 350°. This can be stored in refrigerator if covered tightly.

Mrs. Merle Koehn says to set dough out of refrigerator about 3 hours before rolling out. She cuts hers into oval-shaped rolls and sprinkles with cinnamon. Before serving, she drizzles powdered sugar icing on them.

## OVERNIGHT REFRIGERATOR ROLLS

*Mrs. Jake Smith (Eunice)*

- 2 pkg. active dry yeast
- 1/2 c. warm water
- 2 tsp. sugar
- 2 1/2 c. warm water
- 3/4 c. soft *or* melted shortening
- 3/4 c. sugar
- 2 eggs, well beaten
- 2 1/2 tsp. salt
- 8 *to* 10 c. flour

Continued Next Page

## OVERNIGHT REFRIGERATOR ROLLS (Continued)

Soften yeast in 1/2 cup warm water and 1 teaspoonful sugar. In large mixing bowl mix 2 1/2 cups warm water, shortening, salt, sugar and eggs together. Add yeast mixture and 5 cups flour. Stir and beat until smooth, about 1 minute. Stir in the remaining flour. (You may want to use your hands to work in the last 2 cups.) This will be a soft dough. Cover tightly and store in refrigerator overnight. When ready to use, punch down dough and shape into rolls and place on greased baking pans. Cover and let rise in a warm place 1 hour or until doubled in bulk. Bake in 375° for 15 to 20 minutes. Turn out on wire rack. Serve warm.

These are soft, delicious yeast rolls. This dough is excellent for making hamburger buns or cinnamon rolls.

## CAKE MIX CINNAMON ROLLS

*Mrs. Lester Unruh (Linda)*

1 white cake mix
3 pkg. dry yeast
2 1/2 c. warm water
4 1/2 *to* 5 c. flour

Combine water and yeast; dissolve. Add flour and cake mix. Stir and knead until smooth. Turn into buttered bowl. Let rise until double, punch down and repeat. Divide dough in two parts. Roll out. Spread with butter or oleo, brown sugar and cinnamon. Roll up and slice. Dip top of cut rolls into melted oleo, then into mixture of sugar and chopped nuts if desired. Let rise. Bake 375°, 20 minutes or until done. Glaze and serve warm. May increase waistline! I got this recipe from Mrs. Joe Yost.

## DINNER ROLLS OR CINNAMON ROLLS

*Mrs. Dale Leatherman (Wilma)*

2 1/2 c. water
1/2 c. shortening
1/2 c. sugar
2 tsp. salt
2 eggs, beaten lightly
2 pkg. yeast, dissolved in 1/2 c. warm water *with* 2 tsp. sugar added

Heat water, shortening, sugar and salt together and cool to lukewarm. Add beaten eggs. Add yeast dissolved in water with 2 teaspoonfuls sugar added. Add enough flour to make a soft dough. Let rise and knead down twice. Bake at 400°, 15 minutes. These can be shaped for dinner rolls or the dough can be used for cinnamon rolls.

*Woe to the house where the hen crows louder than the rooster.*

## CINNAMON ROLLS

*Mrs. Roy Unruh (Phyllis)*

1/2 c. milk
1/2 c. warm water
1/2 c. sugar
2 pkg. dry yeast
2/3 c. shortening
3 eggs
1 tsp. salt
5 *to* 5 1/2 c. flour

Scald milk. Cool to lukewarm. Mix water and yeast until dissolved. Add milk, sugar, shortening, salt, eggs and blend. Add 3 cups of flour and beat well. Add enough remaining flour to make dough easy to handle, mixing with hands if necessary. Turn onto floured board and knead about 5 minutes or until smooth and elastic. Place in well-greased bowl and turn dough over to bring greased side up. Cover. Let rise about 1 to 1 1/2 hours. Knead down. Let set 5 minutes before shaping. Let rise again. Bake at 350° for 25 minutes.

## CINNAMON ROLLS

*Mrs. Clyde Nichols (Marilyn)*

2 c. water
1/2 c. shortening
1/2 c. sugar
2 tsp. salt
2 eggs, beaten
2 pkg. yeast
2 tsp. sugar
1/2 c. warm water
6 *to* 7 c. flour

Heat 2 cups water, shortening, 1/2 cup sugar and salt together. Dissolve yeast and 2 teaspoonfuls sugar in 1/2 cup warm water. Add eggs to water mixture. Add yeast. Add flour to make a soft dough. Punch down twice. Make into cinnamon rolls. Bake at 400° for 15 minutes.

## NORWEGIAN LEFSE

*Mrs. Henry Amoth (Ida)*

5 qt. kettle boiled potatoes
1 c. milk
1/4 lb. butter
3 c. flour
1 small hand salt

Mash potatoes while warm; add milk and butter. Let cool; then add flour and salt. Roll out real thin, then fry without grease at high heat. Cover with cloth while warm to keep from getting hard. Spread with butter; sprinkle with sugar and roll. This was Grandma Amoth's special treat. Submitted by Mrs. Rodney Giesbrecht.

## CARAMEL PECAN BUNS

*Mrs. Merle Koehn (Janice)*

1 pkg. yeast
3/4 c. warm water
2 T. sugar
1 tsp. salt
2 c. flour
1 egg
2 T. shortening
1/4 c. margarine
1/4 c. brown sugar
1/4 c. chopped nuts

Continued Next Page

## CARAMEL PECAN BUNS (Continued)

Dissolve yeast in warm water. Add sugar, salt, shortening, egg and 1 cup flour. Beat until smooth. Stir in remaining flour until well blended, scraping sides. Cover; let rise until double. Combine margarine, brown sugar and nuts. Place 2 teaspoonfuls in each muffin cup. Add dough. Let rise until double. Bake 15 minutes at 400°. Invert pan; makes 1 dozen. "A quick bun treat!"

## APRICOT BUBBLE BALLS

*Miss Anita Schmidt*

1 pkg. dry yeast
1/4 c. warm water
1/2 c. scalded milk
1/3 c. sugar
3 3/4 c. flour
2 beaten eggs
1/3 c. shortening
1 tsp. salt
3/4 c. sugar
2 tsp. cinnamon
1/4 c. melted butter *or* oleo
Apricot preserves
3/4 c. chopped nuts

Soften yeast in water. Combine milk, 1/3 cup sugar, salt, and shortening. Stir to dissolve and cool to lukewarm. Stir in one cup flour. Beat well. Add softened yeast and eggs. Add remaining flour to make soft dough. Mix well and place in greased bowl, turning to grease surface. Cover. Let rise until double. Punch down and let rest 10 minutes. Divide dough into 20 parts. Form into balls. Roll each ball in melted butter, then in cinnamon-sugar mixture. Place a layer of 10 balls in a well-greased 10 inch tube pan. Place a spoonful of apricot preserves between each ball. Sprinkle with nuts. Repeat a second layer. Cover. Let rise until double. Bake at 350°, 30 to 35 minutes. Cool 8 minutes. Invert pan and remove ring.

## ORANGE RING-A-LINGS

*Mrs. Virgil Unruh (Marjorie)*

2 pkg. yeast
1/4 c. water, lukewarm
1/3 c. oleo
2 eggs
3/4 c. milk, scalded
1/3 c. sugar
2 tsp. salt
2 tsp. orange rind
3 1/2 c. flour (approximately)

*FILLING:*

1/3 c. oleo
1 c. powdered sugar

Dissolve yeast in lukewarm water. Add oleo, sugar, and salt to scalded milk. Cool. Add eggs, orange rind, yeast and flour to make a soft dough. Let rise. Roll out and spread with filling. Roll up and cut into slices. Twist slightly when putting into pan. Rise slightly and bake at 375°. Frost if desired.

*A little oil of courtesy will save a lot of friction.*

## CREAM STICKS

*Mrs. Roger Ensz (Julie)*

2 pkg. dry yeast
1 c. warm water (to dissolve yeast)
1 c. scalded milk
1/2 c. oleo
6 c. flour
2 eggs
1/2 tsp. salt
1 tsp. vanilla
2/3 c. sugar

Dissolve yeast in warm water. Scald milk, dissolve oleo and sugar in the hot milk and add other ingredients except the flour. Then add flour a little at a time. Mix well. Let dough rise until double in size. Knead and form into sticks 3 1/2 inches long and 1/2 inch thick. Let rise again. Fry in hot lard.

*FILLING:*

3 T. flour
1 c. milk
1 c. Crisco
1 c. powdered sugar
1 tsp. vanilla
2 1/3 c. powdered sugar

Cook flour and milk until thick. Cool. Cream Crisco and 1 cup powdered sugar. Add to the cooked mixture and add 1 teaspoonful vanilla. Cream well. Add 2 1/3 cups powdered sugar. Slit tops of sticks and fill.

*FROSTING:*

4 T. butter
2 T. milk

Mix and let come to a boil. Cool and add powdered sugar and vanilla.

## SOUR CREAM TWISTS

*Mrs. Richard Jantzen (Linda)*

2 c. sour cream
1/4 c. oleo
6 T. sugar
2 eggs, beaten
1/2 tsp. soda
2 tsp. salt
6 c. flour
2 pkg. yeast, dissolve in 1/4 c. warm water

Bring cream to a boil. Melt shortening in cream. Cool to lukewarm. Add remaining ingredients, then flour. Knead real well. Let stand 15 minutes. Divide in half and roll each half out 9 inches wide. Spread with melted oleo and half the brown sugar and cinnamon. Fold over to 4 1/2 inches wide. Cut in 1 inch strips. Twist each strip twice and put on greased cookie sheet. Press narrow edges to pan to seal and anchor. Let rise 1/2 hour. Bake at 350° for 12 minutes. Glaze. Makes 2 cookie sheet pans full. Also submitted by Mrs. Larry Ensz.

## ALMOND PUFF

*Mrs. Dan Holdeman (Gloria)*

1/2 c. butter
1 c. flour
2 T. water
1/2 c. butter
1 c. water
1 tsp. almond extract
1 c. flour
3 eggs
1 1/2 c. powdered sugar
2 T. soft butter
1 *to* 2 T. warm water
1 tsp. almond extract
Almonds

Continued Next Page

## ALMOND PUFF (Continued)

Heat oven to 350°. Cut 1/2 cup butter into 1 cup flour. Sprinkle 2 tablespoonfuls water over mixture; mix with fork. Round into ball; divide in half. On ungreased baking sheet, put each half into a strip, 12 x 3 inches. Strips should be 3 inches apart. In medium saucepan heat 1/2 cup butter and 1 cup water to rolling boil. Remove from heat; quickly stir in 1 teaspoonful almond extract and 1 cup flour. Stir vigorously over low heat. Beat in 3 eggs until very smooth. Divide in half; spread each half evenly over strips, covering completely. Bake 60 to 90 minutes until topping is crisp and brown. Cool. Frost with glaze and sprinkle with almonds. Make glaze by combining powdered sugar and 2 tablespoonfuls butter. Add warm water and mix until smooth. Add extract or vanilla. (Another recipe says bake at 400° for 50 minutes.) Makes 10 to 12 servings.

## DANISH KRINGLES

*Mrs. Carl Dyck (Becky)*

1/2 c. sugar
1/2 tsp. salt
4 c. flour
1 c. oleo
1 c. warm water
2 T. yeast
2 eggs, beaten

Add yeast to water; let rise. Work sugar, salt, flour and oleo into crumbs. Add eggs and yeast and mix well. Cover and let rise until double. Separate dough into 3 parts. Roll each into a rectangle. Spread with your favorite jam. Roll together and seal edges. Place on greased cookie sheet in the shape of a horseshoe. Let rise again until almost double. Bake at 350° until lightly browned. Frost with powdered sugar frosting while warm. Slice and serve. Aunt Wilma gave me this recipe. I enjoyed making them as a young girl.

## APPLE FRITTERS

*Mrs. Jerry Koehn (Jane)*

2 c. flour, unsifted
2 tsp. baking powder
1 tsp. salt
1/2 c. nonfat dry milk powder
1/3 c. sugar
1/2 tsp. cinnamon
2 eggs, slightly beaten
1 c. water
2 c. peeled, grated apples
Deep fat (for frying)
Powdered sugar (optional)

Mix together flour, baking powder, salt, dry milk, sugar and cinnamon. Mix eggs and water and add to flour mixture; stir until flour is just dampened. Fold in apples. Fry at 375°. Drop by well rounded teaspoonfuls onto hot fat. Fry until golden on both sides, turning once. Drain on paper towels. Roll in powdered sugar or glaze if desired. Can also be served with pancake syrup.

*Duty makes us do things well, but love makes us do them beautifully.*

## BUTTERSCOTCH ROLLS

*Mrs. Paul Yost (Verbena)*

Frozen Rhodes rolls, partly thawed
1 box butterscotch pudding (not instant)
1 c. brown sugar
1/2 c. melted butter
1 tsp. cinnamon
1 tsp. vanilla
1/2 c. milk

Mix together pudding, brown sugar, butter, cinnamon, vanilla and milk. Pour over rolls. Let rise overnight and bake at 350° for 30 minutes for breakfast. A real treat!

## CINNAMON CRISPS

*Mrs. Clayton Yost (Sherry)*

1/2 c. milk
1 3/4 c. sugar
3 1/2 tsp. cinnamon
1 pkg. dry yeast
1/4 c. warm water
2 c. flour
2 T. sugar
1/2 tsp. salt
1/2 c. soft butter
1 egg yolk
3 T. soft butter
1/2 c. chopped nuts (optional)

Scald milk; cool. Combine 1 3/4 cups sugar with cinnamon. Set aside. Soften yeast in warm water. Combine flour, 2 tablespoonfuls sugar and salt. Cut in 1/2 cup butter as for pastry. Add egg yolk, milk and yeast; mix well. Chill dough at least 2 hours. Turn onto lightly floured board, cover with cloth and let rest 10 minutes. Roll to 10 x 18 inch rectangle. Spread with 3 tablespoonfuls butter. Sprinkle with 1/2 cup sugar-cinnamon mixture. Roll as for jelly roll, sealing edge. Cut into 18 (1 inch) slices. Preheat oven to 400°. On large piece of wax paper, sprinkle remaining sugar mixture. Place slice of dough, cut side up; roll out to 5 inch rounds. Place on ungreased baking sheets. Sprinkle with nuts and a little more cinnamon-sugar. Bake immediately until nicely browned, 8 to 10 minutes. These are a favorite at our house. I always use powdered milk and lukewarm water in my bread recipes; it doesn't need to be scalded.

## NEVER FAIL DOUGHNUTS

*Mrs. Howard Nickel (Jane)*

2 pkg. yeast
1/2 c. warm water
1 c. scalded milk
1 tsp. vinegar
1/2 c. sugar
1 tsp. salt
1/2 c. corn margarine
1 egg *plus* 4 egg yolks, beaten
Flour

Dissolve yeast in warm water. Add vinegar, sugar, salt and margarine to scalded milk. When lukewarm, add yeast, egg and egg yolks. Add flour to make a soft dough. Let rise. Roll out 3/8 inch thick. Fry in oil, 375° to 400°, for 2 minutes on each side. Glaze while hot. Yield: 3 dozen.

Continued Next Page

## NEVER FAIL DOUGHNUTS (Continued)

*GLAZE:*

1 box powdered sugar
1 T. cornstarch
1 T. melted butter
1 T. sweet cream
1 tsp. vanilla

Add enough water to make a glaze. Dip hot doughnuts in glaze. Place on rack to dry.

## MEXICAN FRITTERS - BUNUELOS

*Mrs. Dale Harms (Viola)*

2 c. all-purpose flour
2 T. sugar
1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. anise seed, crushed
1 tsp. grated lemon rind
1 egg, slightly beaten
3 T. butter *or* oleo, melted
3 *to* 4 T. milk
2/3 c. honey
1/4 c. (1/2 stick) oleo

1) Combine flour, sugar, baking powder, salt, anise and lemon in large bowl.

2) Stir in egg, butter, and enough milk to make dough hold together.

3) Turn on lightly floured surface and knead 3 to 5 minutes. Let rest 10 minutes.

4) Divide into 32 equal size pieces. Roll each on a lightly floured surface with lightly floured rolling pin into 5 inch circles. Keep between wax paper until all have been rolled out.

5) Heat about 1 inch oil in heavy skillet to 375°. Fry a few at a time 30 seconds on each side.

To serve - Heat honey and butter in saucepan until mixture bubbles 1 minute. Cool slightly; with spoon drizzle mixture over each bunuelo; let set.

*NOTE:* Instead of using the honey and butter, I usually mix 1 cup sugar and 1 teaspoonful cinnamon together in a flat pan and coat each side of bunuelo as soon as I take them out of the oil. The sugar sticks better then. These can be stacked nicely in a large Tupperware and frozen. These are made for special holidays in Mexico. They are flaky and good!

## SOPAIPILLAS

*Mrs. Howard Koehn (Londa)*

2 c. flour
1 T. baking powder
1 tsp. salt
1 tsp. sugar
2 T. shortening
3/4 c. ice water
Oil *or* fat (for frying)

Sift all dry ingredients together; cut in shortening until mealy; work in water gradually to form a pastry-like dough. Turn out on a lightly floured board and knead until smooth. Place in bowl, cover and let rest 1 hour. Roll 1/8 inch thick, cut in squares, 2 to 3 inches, and fry in hot fat, 370°, turning after they puff. Use a slotted spoon and gently throw the hot fat on each one until they puff. Drain on paper towels and serve immediately. Dust with cinnamon and sugar or serve with honey.

## SOPAIPILLAS (Puffy Fried Bread)

*Mrs. Dallas Koehn (Deanne)*

4 c. regular all-purpose flour
1 1/4 tsp. salt
3 tsp. baking powder
3 T. sugar
2 T. shortening
Milk, about 1 1/4 c.
Salad oil (for frying)

Sift flour, measure and sift again with salt, baking powder and sugar. Cut in the shortening and add milk to make a soft dough just firm enough to roll. Cover bowl and let dough stand for 30 to 60 minutes, then roll 1/4 inch thick on lightly floured board and cut in diamond-shaped pieces. Heat about 2 inches of oil in deep kettle to about 370° to 380°. Add a few pieces at a time, turn at once so they will puff evenly, then turn back to brown on both sides. Drain on paper toweling or racks. Serve with honey or dip in sugar cinnamon mixture. Makes at least 4 dozen.

## SOPAIPILLAS

*Mrs. George Nichols (Marcia)*

4 c. flour
1 1/2 tsp. salt
1 tsp. baking powder
1 T. granulated sugar
1 T. shortening
1 pkg. yeast (1 T.)
1/4 c. warm water
1 1/4 c. scalded milk

Dissolve the yeast in warm water. Add to cooled, scalded milk. Combine the dry ingredients and cut in shortening. Make a well in the center of dry ingredients and add liquid; work into dough. Be sure to add the last 1/4 cup of liquid slowly enough to form a firm ball. Roll dough out 1/4 inch thick (1/8 inch thick is even better) and cut into squares or triangles. Then fry a few at a time in hot fat. Spoon hot fat over them to help them rise. The fat should be hot enough so the sopaipillas puff up and become hollow. Be sure to keep the rest of the dough covered. The yeast is optional but they're supposed to be better if it's used. They're even better if you allow the dough to rise a little, 10 minutes or so, before or after rolling them out. A never fail recipe!

## SOPAIPILLAS

*Mrs. Marshall Harms (Pauline)*

2 c. sifted flour
1 tsp. baking powder
1 tsp. salt
1 T. shortening
3/4 c. cold water (approximately)

Sift dry ingredients. Cut in shortening. Add water. Shape dough into 6 balls. Roll out each ball into very thin rounds. Cut into wedge shapes and fry in hot fat, 375°, approximately 4 minutes or until puffed and golden brown. Makes 3 dozen. These are good with Mexican food!

*A woman worries about the future until she gets a husband.*
*A man never worries about the future until he gets a wife.*

## FLOUR TORTILLAS

*Miss Marilda Friesen*

2 c. flour
2 rounded tsp. shortening
1/2 tsp. salt
1 heaping *or* 2 small tsp. baking powder
Hot water

Mix all together with hot water until elastic. (It works best if shortening isn't cold). Shape into balls. Roll out into circles. Fry on ungreased griddle.

## FLOUR TORTILLAS

*Mrs. Rodney Harms (Glenda)*

2 c. flour, unsifted
1 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening
1/2 c. warm water

Mix dry ingredients until well blended; add shortening and mix with fork or pastry blender. Add warm water and knead well. Form into small balls. Roll out with rolling pin without flour as thin as possible. Heat on both sides on an ungreased pancake grill until they start to brown. Wrap in a cloth and serve warm. Makes 10 to 12 tortillas. These are excellent for tacos or burritos. We also like them to eat plain with refried beans and rice. For sopaipillas, cut in wedges or squares after rolling out and fry in deep fat until golden brown. Roll in sugar and cinnamon or serve with honey.

## BANANA NUT BREAD

*Mrs. Charles Litwiller (Louise)*

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1/2 tsp. salt
4 mashed bananas
1 c. nuts

Cream butter and sugar. Add eggs and bananas. Add sifted dry ingredients. Mix well. Add nuts. Pour into greased and floured bread pans. Bake at 350° for 45 minutes.

## QUICK BANANA BREAD

*Mrs. Dale Wenger (Carol)*

1 3/4 c. all-purpose flour
2 1/4 tsp. double-acting baking powder
1/2 tsp. salt
1/3 c. shortening
2/3 c. sugar
3/4 tsp. grated lemon rind
1 *to* 2 eggs, beaten
1 *to* 1 1/4 c. ripe banana pulp
1/2 c. nuts (optional)
1/4 c. chopped dried apricots (optional)

Sift together flour, baking powder and salt. Blend the shortening, sugar and lemon rind together until creamy. Add the sifted ingredients in 3 parts to the sugar mixture. Beat until smooth after each addition. Beat in the eggs and banana pulp. Fold in the nuts and apricots. Place the batter in a greased 8 1/2 x 4 1/2 inch loaf pan. Bake the bread at 350° for about 1 hour or until done. Cool before slicing.

## BANANA LOAF

*Mrs. Don Dirks (Carol)*

2 c. sifted flour
2 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1 c. sugar
1/2 c. vegetable shortening, oleo
2 eggs
1 c. mashed bananas
1 tsp. lemon juice
1 c. chopped nutmeats

Sift together flour, baking powder, salt, soda and sugar. Add oleo, eggs, bananas and lemon juice. Then beat for 2 minutes at medium speed with an electric mixer or 300 strokes by hand. Stir in 3/4 cup nuts. Pour mixture into greased loaf pan 5 1/4 x 9 1/2 inches. Sprinkle remaining nuts over top of batter. Bake in moderate oven 350° for 1 1/4 hours. Makes one loaf. The secret of this recipe is - *Don't over mix!*

## ZUCCHINI BREAD

*Mrs. Dorcy Eicher (Iva)*

3 eggs, beaten
1 c. oil
2 c. sugar
2 c. grated zucchini
2 tsp. vanilla
3 c. flour
1 tsp. soda
1/2 *to* 1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 c. chopped nuts

Grease and flour 2 loaf pans. Beat eggs; add oil, sugar, grated zucchini and vanilla. Sift together dry ingredients and add to creamed mixture. Add nuts. Bake at 325° for one hour.

## ZUCCHINI NUT LOAF

*Miss Shirley Eicher*

1 c. grated zucchini
1 c. sugar
1 egg
1/2 c. cooking oil
1 1/2 c. flour
1 tsp. cinnamon
1/2 tsp. baking soda
1/2 tsp. nutmeg
1/4 tsp. baking powder
1/4 tsp. shredded lemon peel
1/2 tsp. salt
1/2 c. chopped nuts

Combine zucchini, sugar and eggs. Beat; add oil and mix well. Stir dry ingredients together. Stir into zucchini mixture. Fold in nuts. Pour into greased 8 x 4 x 2 inch loaf pan. Bake at 325° until done, 60 to 65 minutes. Cool 10 minutes and remove from pan.

## ZUCCHINI BREAD

*Miss Marilyn Smith*

4 c. coarsely shredded zucchini
3 c. all-purpose flour
2 1/2 c. sugar
1 1/4 c. vegetable oil
4 eggs, beaten
1 T. *plus* 1 tsp. vanilla
1 T. cinnamon
1 1/2 tsp. salt
1 1/2 tsp. baking soda
1/2 tsp. baking powder
1 c. chopped nuts

Continued Next Page

## ZUCCHINI BREAD (Continued)

Heat oven to 325°. Grease generously bottoms only of 2 loaf pan, 9 x 5 x 3 inch. Blend all ingredients on low speed of mixer, 1 minute. Pour into pans. Bake until toothpick inserted in center comes out clean, 50 minutes to 1 hour. Cool 10 minutes; remove from pan. Cool completely.

## POPPY SEED BREAD

*Miss Deanna Esau*

3 c. flour
1 1/2 tsp. salt
1 1/2 tsp. baking powder
2 1/4 c. sugar
3 eggs
1 1/2 c. milk
1 c. *plus* 2 T. oil
1 1/2 *to* 4 T. poppy seed
1 1/2 tsp. vanilla
1 1/2 tsp. almond extract
1 1/2 tsp. butter extract

Add in order given. Beat 2 minutes. Pour into 2 greased and floured bread pans. Bake at 350° for 55 minutes.

*OPTIONAL:* Glaze - While bread is still hot, glaze with:

3/4 c. powdered sugar
1/4 tsp. butter flavoring
1/2 tsp. almond flavoring
1/2 tsp. vanilla
1/4 c. orange juice

## RHUBARB BREAD

*Mrs. Dale Leatherman (Wilma)*

1 1/2 c. brown sugar
2/3 c. liquid shortening
1 egg
1 c. buttermilk
1 tsp. vanilla
2 1/2 c. flour
1 tsp. soda
1 tsp. salt
1 1/2 c. diced rhubarb
1/2 c. chopped nuts

Combine brown sugar, shortening, egg, buttermilk and vanilla. Sift flour, soda and salt. Add to creamed mixture. Stir in rhubarb and nuts. Pour into two well-greased and floured loaf pans. Sprinkle with topping: 1 tablespoonful melted butter, 1/2 cup sugar and 3/4 teaspoonful cinnamon. Bake at 325°, 50 minutes or until done.

This is a very good bread! Make a double batch and freeze some.

*I went out to find a friend, but could not find one there.*
*I went out to be a friend and friends were everywhere.*

## LEMON BREAD

*Mrs. Dale Harms (Viola)*

3/4 c. margarine
1 1/2 c. sugar
3 eggs
2 1/4 c. all-purpose flour
1/4 tsp. salt
1/4 tsp. soda
3/4 c. buttermilk
Grated rind of 1 lemon
3/4 c. chopped nuts
Juice of 2 lemons
3/4 c. powdered sugar

Combine margarine and white sugar; beat in eggs. Combine dry ingredients and add to creamed mixture alternately with buttermilk; mix well. Stir in grated lemon rind and nuts. Spoon into a greased and floured 9 x 5 x 3 inch loaf pan. Bake about 1 hour and 20 minutes at 325°. Cool 15 minutes in pan. Remove and cool completely on wire rack. While loaf is baking, prepare a thin glaze by combining lemon juice and powdered sugar. After removing loaf from pan, pierce top with toothpick and spoon glaze over. Make 2 loaves while you're at it. Brew a pot of coffee and invite your neighbor in for a coffee break.

## HOT WATER GINGERBREAD

*Mrs. Wilbert Peters (Imo)*

1/2 c. shortening
1/2 c. sugar
1 egg
2 1/2 c. flour
1 1/2 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. salt
1 c. molasses
1 c. hot water

Cream shortening, sugar and egg. Sift together dry ingredients. Stir molasses and water together. Add alternately with dry ingredients to creamed mixture. Bake in 8 x 12 inch loaf pan at 350° for 45 minutes.

## SOFT GINGERBREAD

*Mrs. Dale Leatherman (Wilma)*

1/2 c. sugar
1 c. molasses
1/2 c. butter *or* lard
1 tsp. ginger
1 tsp. cloves
1 tsp. cinnamon
2 tsp. soda
1 c. boiling water
2 1/2 c. flour
2 eggs, well beaten

This is a recipe I always baked when I was a girl. I guess it was Mom's recipe and it is good.

Mix together and bake like other gingerbread.

*Our children are the only earthly possessions we can take with us to glory.*

## GINGERBREAD

*Mrs. Ron Wedel (Donna)*

1/2 c. boiling water
1/2 c. shortening
1/2 c. brown sugar
1 beaten egg
1 1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 c. light molasses
1/2 tsp. soda
1 tsp. cinnamon
1/2 tsp. ginger

Pour boiling water over shortening. Add sugar, molasses, and egg and beat thoroughly. Add sifted dry ingredients and beat until smooth. Pour into 9 x 9 inch greased cake pan. Bake at 350° for 35 minutes.

## OVERNIGHT COFFEE CAKE

*Mrs. Lonnie Schmidt (Twila)*

2/3 c. margarine
1 c. white sugar
1/2 c. brown sugar
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 c. buttermilk

*TOPPING:*

1/2 c. brown sugar
1/2 tsp. nutmeg
1/2 c. chopped nuts
1/2 tsp. cinnamon

Cream margarine and sugars; add eggs and blend. Sift dry ingredients together and add alternately with buttermilk. Mix 1 to 2 minutes. Spread in greased and floured 9 x 13 inch pan. Sprinkle with topping. Refrigerate 8 hours or overnight. Remove from refrigerator 30 minutes before baking at 350° for 40 to 45 minutes.

## PRIZE COFFEE CAKE

*Mrs. Roger Koehn (Judy)*

3/4 c. sugar
1/4 c. soft shortening
1 egg
1/2 c. milk
1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt

Heat oven to 375°. Grease and flour pan. Mix sugar, shortening and egg thoroughly. Stir in milk. Blend dry ingredients; stir in. Spread batter in 8 x 8 inch pan. Sprinkle with 1/2 cup brown sugar (packed) and 1/2 teaspoonful cinnamon. Bake for 25 to 35 minutes.

For pineapple, spread on top 2 teaspoonfuls softened butter, 2 teaspoonfuls honey and 1/2 cup well-drained pineapple.

*Only the Bread of Life can satisfy man's spiritual hunger.*

## STICKY BUNS FOR THE BEGINNER

*Mrs. Charles Schmidt (Adina)*

1 loaf frozen bread dough
3/4 c. brown sugar
1/4 c. butter *or* margarine
1/4 c. light corn syrup

Let bread set out of package for 10 to 15 minutes, and then slice in 9 pieces. Grease an 8 x 8 inch pan and arrange slices. Combine remaining ingredients in saucepan, bring to boil, stirring to dissolve sugar, then pour over bread. Let rise and bake in 350° oven for 15 to 20 minutes.

## BUBBLE LOAF COFFEE CAKE

*Mrs. Barton Koehn (Clara Belle)*

1 (24 oz.) pkg. frozen dinner rolls
1/2 cube butter *or* margarine
1 pkg. butterscotch pudding mix (not instant, 3 oz.)
1/2 c. brown sugar
1 T. cinnamon
1/2 c. raisins or nuts

Butter bundt pan or glass baking dish. Place rolls in pan. Melt butter; combine with pudding mix, brown sugar, cinnamon and nuts or raisins. Sprinkle mixture over top of frozen rolls, letting mixture fall around rolls. Leave on counter to rise overnight. Bake at 350° for 25 minutes or until done. Turn upside down. Remove from pan. Serve warm. Miss Roma Jantz uses vanilla pudding and omits the cinnamon, raisins and nuts.

## GRANDMA BUERGE'S CINNAMON PUDDING

*Mrs. Richard Nichols (Betty)*

1 1/4 c. sour cream (not too thick)
1 c. sugar
1 tsp. cinnamon
1/4 tsp. soda

The sour cream can be thinned down with sweet milk.

Make a dozen small balls of bread or roll dough and place in a *deep* casserole or baking dish. (This pudding boils high.) Mix the above ingredients and pour over the dough balls. Let rise until double. Bake in 375° oven for 20 to 25 minutes.

## MONKEY BREAD

*Miss Teresa Ensz*

3 cans buttermilk biscuits
1/2 c. sugar
1/2 tsp. cinnamon
1 stick margarine
3/4 c. sugar
3/4 tsp. cinnamon

Cut biscuits in quarters and roll in sugar-cinnamon mixture (1/2 cup sugar and 1/2 teaspoonful cinnamon). Pile in a greased and floured bundt pan. Melt margarine; add 3/4 cup sugar and 3/4 teaspoonful cinnamon. Heat until sugar melts and pour over biscuits. Bake at 350° for 30 to 35 minutes. Let stand 10 minutes, then invert on cake plate. Delightful breakfast treat!

*If you would lift others up, you must be on higher ground yourself.*

### A GALLON OF MUFFINS

*Mrs. Jay Diller (Grace)*

2 c. quick oats
2 c. all-bran
1 c. 40% bran flakes
1 c. Grape Nuts
1 c. melted butter
4 c. buttermilk
2 T. sugar
4 eggs
5 tsp. soda
2 c. whole wheat flour
3 c. white flour
1 tsp. salt

Combine oats, all-bran, 40% bran, Grape Nuts and melted butter in large bowl. Stir buttermilk, sugar, eggs and soda into cereals and mix well. Add whole wheat flour, white flour, and salt. Keep batter in closed containers in refrigerator, not freezer. Quart fruit jars are fine for this. It will keep for 3 or 4 months.

To cook, fill greased muffin cups about 3/4 full and bake at 375° for 15 to 20 minutes. For variety, add raisins, nuts or berries.

### DATE NUT BRAN MUFFINS

*Mrs. Stanton Redger (Diane)*

5 c. sifted flour
2 c. sugar
5 tsp. baking soda
1 tsp. salt
2 c. All-Bran cereal
2 c. wheat germ
2 c. 40% Bran Flakes
2 c. chopped dates
2 c. coarsely chopped walnuts
1 c. cooking oil
4 eggs, slightly beaten
2 c. water
1 qt. buttermilk

Sift together flour, sugar, baking soda and salt. Set aside. Combine remaining ingredients in 6 quart mixing bowl, mixing well. Add dry ingredients, stirring just enough to moisten. Store in covered container in refrigerator up to 6 weeks. Fill greased 3 inch muffin cups 2/3 full. Bake in 400° oven 20 minutes or until done. Makes 5 dozen.

### SIX-WEEK MUFFINS

*Mrs. Dale Nichols (Marlene)*

1 (15 oz.) box Raisin Bran
1 c. melted shortening
3 c. sugar
4 eggs, beaten
1 qt. buttermilk
5 c. flour
5 tsp. soda
2 tsp. salt

Combine all ingredients. Bake for 15 to 20 minutes at 400°. Batter will keep in refrigerator for 6 weeks.

*When alternating liquid and dry ingredients in a cake batter, always start and finish with dry ingredients to prevent curdling.*

## KELLOGG'S BRAN MUFFINS

*Mrs. Willard Koehn (Merita)*

1 1/4 c. all-purpose flour
3 tsp. baking powder
1/2 tsp. salt
1/2 c. sugar
1 1/2 c. Kellogg's Bran Buds *or* All-Bran
1 1/4 c. milk
1 egg
1/3 c. shortening *or* vegetable oil

Sift dry ingredients together. Measure bran cereal and milk into mixing bowl. Stir to combine. Let stand 1 to 2 minutes or until cereal is softened. Add egg and oil; beat well. Add dry ingredients to cereal mixture, stirring only until combined. Portion batter into 12 greased muffin tins. Bake in 400° oven about 25 minutes. Serve warm.

*VARIATIONS:*

1) Bran honey muffins - Omit sugar and add 1/2 cup liquid honey to cereal mixture with the shortening.

2) Jam surprise bran muffins - Press a teaspoonful of jam into top of each muffin and bake as directed.

3) Cinnamon-topped bran muffins - Stir 1/2 teaspoonful cinnamon and 1/4 teaspoonful nutmeg (optional) into flour mixture. Add 1/2 cup chopped pecans with shortening. After baking, quickly dip tops of hot muffins in 1/4 cup melted butter or oleo and then dip in mixture of 1/3 cup sugar, 1 teaspoonful cinnamon and 1/4 teaspoonful nutmeg.

4) Banana-nut muffins - Decrease sugar to 1/4 cup and milk to 3/4 cup. Add 1 cup mashed bananas and 1/2 cup chopped nuts with shortening.

5) Molasses bran muffins - Decrease sugar to 1/4 cup and add 1 teaspoonful soda to flour mixture. Add 1/2 cup raisins and 1/4 cup molasses with shortening.

## ALL-BRAN MUFFINS

*Mrs. Dale Leatherman (Wilma)*

4 c. All-Bran
2 c. 100% Bran
1 tsp. salt
2 c. boiling water
1 qt. buttermilk
2 *to* 3 c. sugar
1 c. shortening
4 eggs
5 c. flour
5 tsp. soda

Pour boiling water over All-Bran, 100% Bran and salt. Add buttermilk. Cream sugar and shortening. Add eggs. Stir in the bran mixture. Sift flour and soda together. Add and beat. Spoon into greased muffin tins and bake at 400° as needed. Can be kept for 1 week in refrigerator.

*You can give and not love, but you cannot love and not give.*

## BRAN MUFFINS

*Mrs. Howard Koehn (Londa)*

2 c. All-Bran
1/2 *to* 2 c. chopped dates
2 c. boiling water
1 c. (heaping) Crisco
3 c. sugar
4 eggs
1/3 c. molasses
1 qt. buttermilk
4 c. Bran Flakes
5 c. flour
5 tsp. soda
1 tsp. salt

Pour boiling water over All-Bran and dates. Cream Crisco, sugar and eggs together. Add molasses, buttermilk, and Bran Flakes to creamed mixture. Add All-Bran and date mixture. Sift the flour, soda and salt together. Add and mix well. Store in refrigerator until needed. Will last 6 to 8 weeks. Bake in greased muffin tins at 400° for 20 to 25 minutes. Yield: one gallon batter.

## 6-WEEK MUFFINS

*Mrs. Roland Koehn (Marcia)*

6 c. Raisin Bran cereal
2 c. boiling water
4 eggs, beaten
1 qt. buttermilk
5 tsp. soda
1 c. shortening, melted
3 c. sugar
5 c. flour
2 tsp. salt

Pour boiling water over 2 cups Raisin Bran. Let stand. Mix in shortening. Mix in rest of cereal, sugar, eggs and buttermilk. Sift flour with soda and salt. Combine all ingredients. Bake as needed at 400° for 20 minutes. This mixture will keep in the refrigerator for 6 weeks or more. This could be a big help to a mother with a new baby. Even a quickie supper takes on a new interest with tender, hot muffins.

## BLUEBERRY MUFFINS

*Miss Lori Benner*

1 egg
1/2 c. milk
1/4 c. vegetable oil
1 1/2 c. flour
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1 c. blueberries, drained

Beat egg slightly with a fork. Stir in milk and vegetable oil. Blend flour, sugar, baking powder and salt. Add to liquid mixture. Add blueberries. Stir just enough to moisten dry ingredients. Fill muffin cups 2/3 full. Bake 20 to 25 minutes at 400°. Serve warm. Yield: 12 muffins.

*Don't drop a banana peel for someone to slip on; you may be the one to slip.*

## CINNAMON MUFFINS

*Mrs. Evan Koehn (Mary)*

| | |
|---|---|
| 1 1/2 c. flour | 1/2 tsp. cinnamon |
| 1/4 c. sugar | 1 beaten egg |
| 1/4 c. brown sugar | 1/2 c. vegetable oil |
| 2 tsp. baking powder | 1/2 c. milk |
| 1/2 tsp. salt | |

Sift dry ingredients. Mix egg, oil and milk together. Add to dry ingredients. Stir just enough to moisten. Fold in 1/2 cup chopped pecans. Fill greased muffin pan 2/3 full. Bake at 400° for 20 to 25 minutes. Yield: 12 muffins.

## SWEETER MUFFINS

*Mrs. Kim Buerge (Karen)*

| | |
|---|---|
| 1 egg | 1/2 c. sugar |
| 1/2 c. milk | 2 tsp. baking powder |
| 1/4 c. oil | 1/2 tsp. salt |
| 1 1/2 c. flour | |

Beat eggs slightly. Stir in milk and oil. Blend dry ingredients and add to the liquid mixture. Stir just enough to moisten dry ingredients. Fill muffin pans 2/3 full. Bake at 400° for 20 to 25 minutes.

## APPLE STREUSEL MUFFINS

*Mrs. Edwin Clausen (Betty)*

| | |
|---|---|
| 2 c. flour, sifted | 1/2 c. butter |
| 1/2 c. sugar | 2 c. apples, pared *and* chopped |
| 3 tsp. baking powder | 2/3 c. milk |
| 1 tsp. salt | 1 egg, beaten |

Sift together flour, sugar, baking powder and salt. Cut in butter until crumbly. Reserve 1/2 cup for topping. Add apples, milk and egg to remaining crumbs. Stir just until moistened. Spoon into greased muffin tins. Combine reserved 1/2 cup crumbs with 1/4 cup chopped nuts and 2 tablespoonfuls sugar. Sprinkle over batter. Bake at 400° for 20 minutes. Yield: 12 large muffins.

## FRENCH BREAKFAST PUFFS

*Mrs. Richard Nichols (Betty)*

| | |
|---|---|
| 1/3 c. soft shortening | 1/2 tsp. salt |
| 1/2 c. sugar | 1 1/2 tsp. baking powder |
| 1 egg | 1/4 tsp. nutmeg |
| 1 1/2 c. sifted flour | 1/2 c. milk |

Mix shortening, sugar and egg. Sift together dry ingredients. Add to mixture alternately with milk. Fill greased muffin tins 2/3 full. Bake at 350° until golden brown, 20 to 25 minutes. Immediately roll in 6 tablespoonfuls melted butter, then in a mixture of 1/2 cup sugar and 1 teaspoonful cinnamon. These are better if served hot.

## ENGLISH MUFFINS

*Mrs. Clayton Yost (Sherry)*

| | |
|---|---|
| 4 *to* 4 1/2 c. flour | 3 T. sugar |
| 1 pkg. yeast | 2 tsp. salt |
| 1/2 c. whole wheat flour | 2 c. warm water |
| 1/2 c. wheat germ | 1/4 c. oil |
| 1/2 c. quick oatmeal | 1/4 c. cornmeal |
| 1 c. powdered milk | |

Stir together 2 cups flour, yeast, whole wheat flour, wheat germ, oats, milk, sugar and salt. Add warm water and oil. Blend until moistened; beat 3 minutes at medium speed. Stir in remaining flour to make a firm dough. Knead 5 minutes. Place in greased bowl, turn, let rise until double. Punch down and cut in half. Sprinkle surface of counter with cornmeal. Roll out dough to 1/2 inch thickness. Cut into 3 inch rounds. Place a few inches apart on ungreased cookie sheets. Cover and let rise until double. Bake cornmeal side down on lightly oiled preheated electric griddle at 325° until deep golden brown, 8 minutes. Turn and bake on other side. Cool on wire racks. Before serving, split, toast and butter. Makes 18 to 20 muffins. These are very good. I double the recipe and freeze them.

## ANGEL BISCUITS

*Mrs. Dallas Koehn (Deanne)*

| | |
|---|---|
| 1 pkg. active dry yeast | 1 tsp. salt |
| 1/4 c. warm water | 1/8 c. sugar (2 T.) |
| 2 1/2 c. flour | 1/2 c. shortening |
| 1/2 tsp. baking soda | 1 c. buttermilk |
| 1 tsp. baking powder | |

Dissolve the yeast in warm water and set aside. Mix the dry ingredients in the order given, cutting in the shortening as you normally do for pie dough. Stir in the buttermilk; also the water-yeast mixture. Blend thoroughly and dough is ready to be refrigerated in a large covered bowl or made into biscuits. When you are ready to make the dough into biscuits, turn out on a floured board and knead lightly as for regular biscuits. Roll out and cut with a biscuit cutter and place in a greased pan. Let the biscuits rise slightly (if the dough is cold, it will take a little longer for them to rise than when first mixed), and pop into a 400° oven until lightly browned.

*Now don't forget, when things go wrong,*
*To try the magic of a song.*
*A cheerful heart and smiling face,*
*Pour sunshine in the darkest place.*

## BUTTER DIPS

*Mrs. Roger Koehn (Judy)*

| | |
|---|---|
| 1/4 c. butter | 2 tsp. baking powder |
| 1 1/4 c. flour | 1 tsp. salt |
| 2 tsp. sugar | 2/3 c. milk |

Heat oven to 450°. Melt butter in square pan, 9 x 9 inches. Stir dry ingredients together in bowl. Add milk and stir 30 strokes with a fork until dough clings together. Turn out on floured board and knead lightly 10 times. Roll out 1/2 inch thick into 8 inch square. With knife cut into strips 4 inches wide. Then cut crosswise to make 18 sticks. Place sticks in butter and turn over so they are coated with butter. Place in rows in pan. Bake 15 to 20 minutes. Serve hot.

## BUTTER DIPS

*Miss Marilda Friesen*

| | |
|---|---|
| 1/3 c. butter | 3 1/2 tsp. baking powder |
| 2 1/4 c. flour | 1 1/2 tsp. salt |
| 1 T. sugar | 1 c. milk |

Melt butter in 13 x 9 x 2 inch pan. Sift dry ingredients into bowl; add milk. Stir slowly with a fork until dough sticks together, 30 strokes. Put on floured board; knead lightly about 10 times. Roll out 1/2 inch thick into a rectangle. Cut into strips and dip each strip in melted butter. Place close together in the pan and bake 15 to 20 minutes at 400°. These are terrific with soup.

## SHORTBREAD

*Mrs. Dale Wenger (Carol)*

| | |
|---|---|
| 3/4 c. sugar | 4 c. flour |
| 1 1/2 c. butter *or* margarine | |

Cream butter and sugar thoroughly. Add flour, one cup at a time, and mix well. Press into a 9 x 15 inch jelly roll pan. Bake at 325° for 35 to 40 minutes. Cut in squares while hot.

## GRANDMA'S CORN BREAD

*Mrs. Ervin Schneider (Brenda)*

| | |
|---|---|
| 1 heaping T. lard | 1 c. milk |
| 3/4 c. sugar | 1 1/2 c. flour |
| 1 egg | 1/2 c. yellow corn meal |
| 1/4 tsp. salt | 4 tsp. baking powder |

Mix together lard and sugar. Add egg; mix well. Add milk, then sifted dry ingredients. Pour into well-greased 13 x 9 inch pan. Sprinkle liberally with sugar on top. Bake at 400° for 20 minutes. This is delicious with milk gravy.

*If God calls you, don't look over your shoulder to see who is following you.*

## MEXICAN CORN BREAD

*Mrs. Dale Harms (Viola)*

| | |
|---|---|
| 1 1/2 c. self-rising cornmeal | 1/2 c. oil |
| 2 eggs | 2 hot peppers, chopped fine |
| 1 sm. can corn, drained | 1/4 c. bell pepper |
| 1 sm. carton sour cream | 2 c. chopped onion |
| 1 c. milk *or* 1 c. buttermilk *plus* 1/4 tsp. soda | 1 c. grated cheese |

Combine all ingredients and bake in a large, heated, oiled skillet at 375° for 30 minutes or until firm and lightly browned. This corn bread is very moist. It goes well with soup.

## CORN MUFFINS

*Mrs. Willie Eicher (Lois)*

| | |
|---|---|
| 1 egg | 1/4 c. cooking oil |
| 1 c. milk | 2 c. Hungry Jack pancake mix |
| 1/4 c. sugar | |

Combine egg, milk, sugar and oil in large bowl. Add pancake mix. Stir just until mix is moistened. Spoon into well greased muffin cups, three-fourths full. Bake at 425° for 15 to 18 minutes, until golden brown. Makes 12 to 15 large muffins.

## HUSH PUPPIES

*Mrs. John Loewen (Barbara)*

| | |
|---|---|
| 1 1/2 c. self-rising cornmeal | 1 med. onion, finely chopped |
| 1/2 c. self-rising flour | 1 c. milk |
| 1/2 tsp. salt | 1 egg, well beaten |
| Pepper, to taste | |

Mix together cornmeal, flour, and salt. Mix in onion to taste. Stir in milk, then egg. Dough will be soft. Let mixture stand about 3 minutes. Drop from teaspoon, a few at a time, into deep fat, 360°. Fry to a golden brown. Yield: 1 1/2 dozen. Mrs. Jerry Harms omits the milk and uses 1/2 buttermilk and 1/2 water for the liquid.

## GRAHAM CRACKERS

*Mrs. Everett Koehn (Pat)*

| | |
|---|---|
| 1 c. graham flour | 1/4 c. butter *or* margarine |
| 1 c. white flour | 1/4 c. honey |
| 1 tsp. salt | 1 1/4 c. milk (approximately) |
| 1 tsp. baking powder | |

Combine graham flour and white flour, salt and baking powder. Cut in butter or margarine until the consistency of cornmeal. Stir in honey. Add milk to make a stiff dough. Roll out on floured surface to 1/4 inch thickness. Cut into squares. Prick surface with a fork. Brush with milk. Bake at 400° on ungreased baking sheet, about 18 minutes, until golden brown. The graham crackers may be used as crumbs for pie shells or made into teething biscuits by rolling out dough to 1/2 inch thickness and cutting into sticks. Store in tightly covered container in freezer.

## AUNT WILMA'S PANCAKES

*Mrs. Clayton Yost (Sherry)*

2 c. flour
4 tsp. baking powder
1 tsp. salt
2 eggs
2 T. sugar
4 T. oil
Milk

Combine ingredients. Add enough milk to make a batter. Bake on hot griddle.

## FUNNEL CAKES

*Mrs. Dale Harms (Viola)*

2 eggs, beaten
1 1/2 c. milk
2 c. sifted flour
1 tsp. baking powder
1/2 tsp. salt
2 c. cooking oil (for frying)

In mixing bowl combine eggs and milk. Sift dry ingredients, add and beat. Heat oil to 360° in an 8 inch skillet. Pour 1/2 cup batter through a funnel in a spiral shape. Fry until golden brown, about 3 minutes. Using wide spatula or tongs, turn cakes carefully. Cook 1 minute more. Drain on paper towel and sprinkle with powdered sugar. Serve hot with syrup and sausage. Makes 4 big cakes.

## WAFFLES

*Mrs. Don Dirks (Carol)*

2 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 T. sugar (optional)
2 egg yolks
2 egg whites, beaten
1 3/4 c. milk
4 T. melted butter *or* shortening

Sift together flour, baking powder, salt and sugar. Add egg yolks and milk. Beat until smooth. Add melted butter or shortening. Fold in beaten egg whites. Bake.

§§§§§

# Cakes & Frostings

# CAKES AND FROSTINGS

## CAKES

### LAZY DAISY CAKE

*Mrs. Dick Toews (Freida)*

2 c. flour
2 c. sugar
4 eggs
2 tsp. vanilla
2 tsp. baking powder
1 tsp. salt
1 c. milk
2 T. butter *or* oleo

Beat egg whites first, then yolks and combine. Add sugar gradually; beat until light and fluffy. Sift flour, measure, add salt, baking powder and sift again. Then add sugar and egg. Beat. Heat milk and butter to boiling point and add. Bake at 350°, 30 minutes.

*TOPPING:*

5 T. brown sugar
3 T. cream
1/2 c. coconut
1/2 c. pecans, chopped
3 T. butter *or* oleo
1 tsp. vanilla
Pinch salt

Mix together. As soon as cake is done, spread topping on cake and broil until a little brown.

### STREUSEL COFFEE CAKE

*Mrs. Marlyn Ensz (Rosella)*

1 1/2 c. flour
1/2 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening *or* oleo
3/4 c. milk
1 egg

*STREUSEL FILLING:*

1 c. brown sugar
2 tsp. cinnamon
3/4 c. finely chopped nuts
4 T. butter, softened

Blend all ingredients. Beat vigorously. Spread half the batter in greased round cake pan. Prepare filling by combining ingredients. Sprinkle half of filling over batter in pan. Pour remaining batter over this. Top with remaining filling. Bake 25 to 35 minutes in 350° oven.

*"Man cannot live by bread alone,*
*but by every word that procedes from the mouth of God."*

## COFFEE CAKE

*Mrs. Merle Koehn (Deloris)*

1 1/2 c. flour
3/4 c. sugar
3 tsp. baking powder
1/4 tsp. salt
1/4 c. butter *or* margarine
1 beaten egg
1/2 c. milk
1 tsp. vanilla
1/2 c. brown sugar
2 T. flour
2 tsp. cinnamon
1/2 c. chopped nuts
2 T. butter *or* margarine

Sift first four ingredients. Cut in butter. Add egg, milk and vanilla. Mix last five ingredients until crumbly. Pour one half of batter into a greased 8 x 8 inch pan. Sprinkle half of nut mixture over batter. Add remainder of batter and top with nut mixture. Bake 30 minutes at 375°.

## HURRY UP CAKE

*Mrs. Richard Benner (Sundy)*

1 1/2 c. cake flour
2 tsp. baking powder
1 c. sugar
1/4 tsp. salt
1/4 c. soft oleo
1 c. milk
2 eggs
1 tsp. vanilla

Sift flour with baking powder, sugar and salt. Mix eggs and oleo. Add dry ingredients and milk alternately. Add vanilla and beat hard for 3 minutes. Bake in 2 greased and floured 8 inch layer pans in 325° oven for 5 minutes. Raise heat to 350° and bake 1/2 hour. Cool; spread with chocolate icing.

## 3 LAYER BUTTERMILK CAKE

*Mrs. Randy Peters (Cynthia)*

1 c. shortening
3 c. sugar
6 eggs
1 T. vanilla
3 c. flour
1/2 tsp. salt
1/4 tsp. baking soda
1 c. buttermilk

Cream shortening and sugar. Add eggs, one at a time, beating after each. Add flavoring. Sift dry ingredients and add alternately with buttermilk. Bake in three greased and floured cake pans at 325°, 35 to 45 minutes. Cool. Frost with fluffy frosting and sprinkle one package slightly thawed frozen coconut between layers and on top. You can change the taste of this cake by adding 1/4 teaspoonful almond flavoring and/or 1 teaspoonful lemon.

## POUND CAKE

*Mrs. Dan Holdeman (Gloria)*

3 c. flour
2 3/4 c. sugar
5 eggs
1 c. Crisco
1 stick oleo
1 c. milk
1/2 tsp. salt
1/4 tsp. baking powder
1 tsp. vanilla
A little almond flavoring

Continued Next Page

### POUND CAKE (Continued)

Cream oleo and Crisco. Add sugar and cream well. Add eggs, one at a time. Sift flour, salt and baking powder together. Add 1/3 of the flour mixture. Then 1/2 cup milk and another 1/3 flour, vanilla, other half milk and finish with last third of flour. Bake 1 1/2 hours at 325° in a bundt pan.

### POUND CAKE

*Mrs. Jake Smith (Eunice)*

1 c. oleo
2 c. sugar
4 eggs, separated
3 c. sifted flour
1/4 tsp. salt
3 tsp. baking powder
1 c. milk
1 tsp. vanilla
1 tsp. lemon

Cream shortening and sugar. Add one egg yolk at a time. Alternate milk with dry ingredients. Fold in beaten egg whites. Bake one hour at 350° or 325°.

### POUND CAKE

*Mrs. Orval Peters (Leona)*

1 c. margarine *or* butter
2 c. sugar
2 c. cake flour
6 eggs
1 tsp. vanilla
2 tsp. lemon flavoring

Put all ingredients in mixing bowl and beat for ten minutes. Put in greased bundt pan and place in a cold oven. Set temperature at 350° and bake 1 hour and 10 minutes.

### HAPPINESS CAKE

*Mrs. Kenneth Koehn (Karen)*

1 c. good thoughts
1 c. kind deeds
1 c. consideration for others
2 c. sacrifice
2 c. well-beaten faults
3 c. forgiveness

Mix together thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold into daily life. Bake well with warmth of human kindness. Serve with a smile - anytime.

### BROWN SUGAR POUND CAKE

*Mrs. Marshall Harms (Pauline)*

1 lb. light brown sugar
1/2 c. white sugar
1 1/2 c. shortening
5 egg yolks, well beaten
3 c. flour
1/2 tsp. baking powder
1 c. milk
1 c. nutmeats
1 tsp. vanilla
5 egg whites, stiffly beaten

Cream shortening (you may use part butter or oleo, about 1/3). Add sugars and cream. Stir in egg yolks. Add dry ingredients alternately with milk. Add nuts and vanilla. Fold in egg whites. Bake in greased and floured tube pan at 325° for 1 1/2 hours. Frost top with powdered sugar icing if desired.

## LEMON POUND CAKE

*Mrs. Dallas Koehn (Deanne)*

- 4 eggs
- 1 pkg. yellow cake mix
- 1 pkg. lemon instant pudding
- 3/4 c. water
- 1/3 salad oil
- 2 c. sifted powdered sugar
- 1/3 c. lemon juice

Beat eggs until thick and lemon colored. Add cake mix, pudding mix, water and oil; beat 10 minutes at medium speed. Pour into ungreased 10 inch tube pan with removable bottom. Bake at 350° about 50 minutes. *Leaving cake on pan bottom,* remove sides of pan from hot cake. Using 2 tined fork, prick holes in top of cake. Drizzle lemon glaze over top and sides of cake. Make glaze by heating powdered sugar and lemon juice to boiling. Cool cake completely; remove from pan bottom. Garnish with thin slices of lemon.

## COCONUT POUND CAKE

*Mrs. Dale Harms (Viola)*

- 3 c. sugar
- 2 sticks oleo
- 1/2 c. Crisco
- 6 eggs
- 3 c. flour
- 1 c. milk
- 1/2 tsp. coconut flavoring
- 1/2 tsp. almond flavoring
- 1 c. coconut
- Nuts (optional)

Cream oleo and Crisco. Add sugar gradually. Add eggs one at a time, beating after each addition for two minutes. Add flour alternately with milk. Blend in flavorings and coconut until well mixed. Pour into greased and floured tube pan. Bake at 350° for 1 1/4 hours. This cake is so good it doesn't need any frosting.

## CREAM CHEESE POUND CAKE

*Mrs. Willis Koehn (Arlene)*

- 3 sticks oleo
- 1 (8 oz.) pkg. cream cheese
- 3 c. sugar
- 6 eggs
- 3 c. sifted flour
- 1 tsp. vanilla
- 1 tsp. lemon flavoring

All ingredients should be at room temperature. Cream oleo and cream cheese. Add sugar gradually, a cup at a time. Add eggs one at a time, beating after each egg. On fourth egg, start adding flour. Continue with eggs and flour until all is mixed well. Add flavoring any time you wish. Pour into greased and floured pan and place in cool oven. Bake at 300° for 1 1/2 hours before opening oven door.

## LEMON DROP CAKE

*Mrs. Don Dirks (Carol)*

- 1 box yellow or lemon cake mix
- 1 box lemon Jell-O
- 4 eggs
- 1 1/2 c. water
- 1/2 c. Crisco oil
- 2 c. powdered sugar
- Juice of 2 lemons

Continued Next Page

## LEMON DROP CAKE (Continued)

Combine all ingredients except powdered sugar and lemon juice. Mix well. Bake in 9 x 13 inch pan (pan will be fairly full) at 350° for 30 minutes or until done. While cake is baking, combine powdered sugar and lemon juice. Directly after cake is done, poke holes in top with fork and pour icing over top.

## PINEAPPLE SHEET CAKE

*Mrs. Jerry Koehn (Jane)*

2 c. sugar
2 c. flour
2 eggs
2 tsp. soda
1/4 tsp. salt
1 tsp. vanilla
1 (20 oz.) can crushed pineapple, juice also
1/2 c. chopped nuts

Mix all ingredients together. Grease and flour 15 1/2 by 10 1/2 by 1 inch sheet cake pan. Bake 350° for 20 minutes.

*FROSTING:*

1 (8 oz.) pkg. cream cheese
1/2 stick margarine, melted
2 c. powdered sugar
1/4 c. chopped nuts
1 tsp. vanilla

Mix together and spread on cooled cake. Also submitted by Mrs. Lee Koehn.

## RIBBON CAKE

*Mrs. Marshall Harms (Pauline)*

3/4 c. Crisco
2 c. sugar
1 1/2 tsp. salt
3 c. sifted cake flour
4 tsp. baking powder
1 1/4 c. water
4 egg whites, beaten

Blend shortening, sugar and salt. Mix baking powder with flour. Add alternately with water. Fold in egg whites. Divide in 3 parts. For dark layer, add 1/2 teaspoonful cinnamon, 1/8 teaspoonful nutmeg and 1/8 teaspoonful cloves, 1/8 teaspoonful soda and 2 tablespoonfuls cocoa combined with 2 tablespoonfuls water.

For pink layer add a few drops of red food coloring and vanilla. For white layer add vanilla or almond flavoring.

Bake in greased and floured 9 inch layer pans 25 to 30 minutes at 360°.

## VANILLA WAFER CAKE

*Mrs. Clayton Yost (Sherry)*

2 sticks oleo
2 c. sugar
6 eggs
1/2 c. milk
1 (12 oz.) box wafers, crushed
7 oz. coconut
1 c. chopped nuts
1 tsp. lemon extract

Cream oleo and sugar; add eggs. Beat well; add milk and wafer crumbs alternately. Add coconut, nuts and extract. Bake in a tube pan for 90 minutes at 325°.

We got this recipe from Becky's second grade school teacher.

### WATERGATE CAKE

*Mrs. Howard Nickel (Jane)*

1 pkg. white cake mix
1 pkg. instant pistachio pudding mix
1 c. salad oil
3 eggs
1/2 c. pecans, chopped
1 c. club soda

Combine ingredients. Beat 4 minutes at medium speed. Pour into greased and floured tube pan. Bake at 350°, then lower oven to 325°, 45 to 50 minutes. Cool. Frost with pistachio frosting.

*PISTACHIO FROSTING:*

1 1/2 c. milk
2 pkg. whipped topping mix
1 pkg. instant pistachio pudding
Pecans

Combine topping mix and milk. Beat at high speed until peaks form. Add pudding mix. Beat until fluffy. Frost cake. Garnish with whole and chopped pecans.

### PISTACHIO NUT SWIRL CAKE

*Mrs. Willard Koehn (Merita)*

1 pkg. yellow cake mix
1 pkg. pistachio instant pudding
4 eggs
1 c. sour cream
1/2 c. oil
1/2 tsp. almond extract
1/2 c. sugar
1/2 c. nuts, finely chopped
1 tsp. cinnamon

Combine cake mix, pudding mix, eggs, sour cream, oil and extract. Beat at medium speed for 2 minutes. Combine sugar, nuts and cinnamon. Pour 1/3 of batter into greased and floured 10 inch tube pan; sprinkle with half of the sugar mixture. Repeat layers and top with remaining batter. Bake at 350° for 50 minutes or until center springs back when lightly touched. Cool for 15 minutes before removing from pan.

### PISTACHIO PUDDING CAKE

*Mrs. Darwin Unruh (Shirley)*

1 pkg. white cake mix
1 box instant pistachio pudding
3/4 c. oil
1 c. 7-Up
3 eggs
1/2 c. nuts, chopped
1/2 c. coconut
1/2 tsp. baking powder

Mix above ingredients together and bake in a 9 x 13 inch pan at 350° for 40 minutes. Reserve 2 tablespoonfuls of pistachio pudding mix for frosting.

*FROSTING:*

1/4 c. margarine
2 T. pistachio pudding mix
1/4 c. cream
Powdered sugar

Beat until nice and creamy using powdered sugar to make right consistency. Add 1/2 cup chopped nuts. Spread on cooled cake.

*A smoking stove and a scolding wife soon drive a man out of doors.*

### A FAVORITE RECIPE

*Mrs. Randy Peters (Cynthia)*

Take a cup of kindness
Mix it well with love;
Add a lot of patience
And faith in God above.
Sprinkle very generously
With joy and thanks and cheer;
And you'll have lots of "Angel Food"
to feast on all the year.
*Helen Steiner Rice*

### LEMON PISTACHIO POUND CAKE

*Miss Jana Harms*

1 pkg. lemon supreme cake mix
1 pkg. instant pistachio pudding
1/2 c. Crisco oil
1 c. water
4 eggs

Blend all ingredients in bowl. Then beat at medium speed for 2 minutes. Bake in greased 10 inch tube pan at 350° for 45 to 55 minutes or until center springs back when touched lightly. Cool right side up for 20 minutes, then remove from pan.

*GLAZE:*

1 c. powdered sugar
2 T. milk
2 T. soft oleo

Sprinkle with nuts.

*NOTE:* This pistachio pudding was put in by mistake once. But this then become one of the family's favorite pound cakes.

### PISTACHIO CAKE

*Mrs. Charles Schmidt (Adina)*

1 box yellow cake mix (not added pudding)
1/2 c. milk
1/2 c. water
1/2 c. salad oil
5 eggs
Chopped nuts (optional)
2 boxes pistachio instant pudding

Blend all ingredients and add pudding, dry. Pour in tube pan that has been well greased and floured. Bake at 350° for 50 to 60 minutes. Cool and frost.

*FROSTING FOR PISTACHIO CAKE:*

1/4 stick butter or margarine
8 oz. cream cheese
1 box powdered sugar
Green food coloring (optional

Blend together until creamy and spread on cake.

*NOTE:* This makes a pretty Christmas cake with the green frosting and a few candied cherries on top.

*Home, sweet home - where each lives for the other and all live for God.*

### BUNDT CAKE

*Miss LaDeen Schmidt*

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
3/4 c. corn oil
1 T. butter flavoring
3/4 c. water
1 tsp. vanilla
4 eggs
1/2 c. nuts

Save part of nuts for sprinkling in pan. Grease pan. Combine mix and pudding. Add corn oil and water. Mix well; add 1 egg at a time, mixing well after each one. Beat for 6 to 8 minutes at high speed; add flavoring and nuts. Mix 1/4 cup sugar and 2 teaspoonfuls cinnamon. Put a layer of cake batter then cinnamon. Start and end with batter. Bake at 350° for 45 to 55 minutes. Remove from oven onto cooling rack 10 to 15 minutes. Turn out and glaze with 1 cup powdered sugar, milk and vanilla while warm. Mrs. John Good also submitted this.

### BUNDT CAKE

*Miss Annette Nichols*

1 yellow cake mix
2 boxes instant pudding
5 eggs
1/2 c. water
1/2 c. milk
1/2 c. cooking oil

Combine ingredients and beat at medium speed for two minutes. Pour batter into greased and floured angel food cake pan. Bake 350° for 50 to 60 minutes. Cool upright about 30 minutes; invert onto serving plate. If using a cake with pudding in the mix, use only 1 box of pudding. This cake is good plain or frosted. Cake cooled over 45 minutes may stick to pan; if this happens, heat in oven 1 minute, then remove.

### PUMPKIN CAKE

*Mrs. Marvin Dirks (Irene)*

1 1/2 c. sugar
1/2 c. shortening
2 eggs
1 3/4 c. flour
2 tsp. baking powder
1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. allspice
1/4 tsp. ginger
1 c. pumpkin
2/3 c. buttermilk

Combine ingredients, adding buttermilk last. Mix well. Bake in loaf pan in 350° until done. Frost with cream cheese frosting. Sprinkle ground salted peanuts on top.

### VELVET SPONGE CAKE

*Mrs. Dale Leatherman (Wilma)*

2 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
1/2 c. boiling water, scant

Continued Next Page

## VELVET SPONGE CAKE (Continued)

Lightly beat eggs; add sugar and beat. Sift flour and baking powder together; beat into egg mixture. Add boiling water gradually. Bake at 350°.

The first time I remember eating this cake was at Aunt Katie's house. I thought it was so good. I use it as a shortcake or just plain. Sometimes I frost it. Double for a big cake or bake in angel food pan, split it, put pudding between layers and frosting on top. This is an easy recipe to keep in your head and a good old stand-by.

## POKE 'N POUR GINGER CAKE

*Mrs. Galen Ensz (Twyla)*

2 1/4 c. flour
3/4 c. brown sugar
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. mace *or* nutmeg
1/4 tsp. cloves
3/4 c. light molasses
3/4 c. cooking oil
3/4 c. water
2 eggs

*TOPPING:*

1 c. brown sugar
1/2 c. butter
1/3 c. water

Preheat oven to 350° (325° for colored fluted tube pan). Grease and flour tube pan. Combine all cake ingredients; blend at low speed until moistened. Beat 3 minutes at medium speed (high with portable mixer). Pour into prepared pan. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Remove cake from oven. Prick deeply with fork every inch. In small saucepan heat topping ingredients until butter is melted. Spoon hot topping over hot cake. Cool upright in pan 30 minutes; turn onto serving plate. This cake is rich and very yummy!

## PUMPKIN PUDDING CAKE

*Mrs. Clayton Yost (Sherry)*

1 pkg. yellow cake mix (may be pudding included)
1 pkg. (4 serving size) butterscotch instant pudding
4 eggs
1/4 c. water
1/4 c. oil
1 c. canned pumpkin
1 tsp. cinnamon
1/4 tsp. ginger

Combine all ingredients in large bowl. Blend well, then beat at medium speed for 4 minutes. Pour into greased and floured tube pan. Bake at 350° for 50 to 55 minutes. Do not underbake. Cool in pan 15 minutes. Serve with creamy topping.

*CREAMY TOPPING FOR PUMPKIN CAKE:*

1 1/2 c. cold light cream or half and half
1/2 c. milk
1 pkg. (4 serving size) vanilla instant pudding

Pour cream and milk into bowl. Add instant pudding. Beat slowly until blended 1 to 2 minutes. Chill.

We like lots of topping so I need to double this.

## COCONUT SOUR CREAM CAKE

*Mrs. Willis Koehn (Arlene)*

1 box white cake mix
1/4 c. salad oil
3 eggs
1 (8 oz.) carton sour cream
1 (8 oz.) can cream of coconut

Combine and pour into 9 x 13 inch pan. Bake at 350° for 30 minutes. Cream of coconut has "cocoa lopez" or "cocoa casa" on label.

*FROSTING:*

1 box powdered sugar (3 1/2 c.)
1 (8 oz.) pkg. cream cheese
1 can coconut
1 tsp. vanilla
2 T. milk

Blend powdered sugar into softened cream cheese. Work in milk and vanilla. Spread on cake and sprinkle coconut over frosting.

## COCONUT CAKE

*Mrs. Dale Harms (Viola)*

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
1 1/3 c. water
4 eggs
1/4 c. oil
2 c. coconut
1 c. chopped nuts

Blend cake mix, pudding mix, water, eggs and oil in large mixer bowl. Beat at medium speed for 4 minutes. Stir in coconut and nuts. Pour into 3 greased and floured 9 inch layer pans. Bake at 350° for 35 minutes. Cool in pans 15 minutes. Remove and cool on rack. Fill and frost with coconut cream cheese frosting.

*COCONUT CREAM CHEESE FROSTING:*

4 T. butter or margarine
2 c. coconut
1 pkg. cream cheese (8 oz.)
2 tsp. milk
3 1/2 c. powdered sugar
1/2 tsp. vanilla

Melt 2 tablespoonfuls butter in skillet. Add coconut; stir constantly over low heat until golden brown. Spread coconut on absorbent paper to cool. Cream 2 tablespoonfuls butter with cream cheese. Add milk and sugar alternately, beating well. Add vanilla; stir in 1 3/4 cups of the coconut. Spread on tops and sides of cake layers. Sprinkle with remaining coconut.

## MANDARIN ORANGE CAKE

*Miss Deanna Esau*

1 egg
1 c. sugar
1 tsp. vanilla
1 c. flour
1 tsp. soda
Pinch salt
1 small can mandarin oranges
1/2 c. chopped nuts
1/2 c. brown sugar
3 T. milk
3 T. butter

Mix egg, sugar and vanilla together; add flour, soda and salt. Mix in mandarin oranges and nuts. Beat. Bake 350°, 30 to 35 minutes. Combine brown sugar, milk and butter. Bring to boil; pour over cooled cake.

## ITALIAN CREAM CAKE

*Mrs. Carl Dyck (Becky)*

1/2 c. margarine
1/2 c. shortening
2 c. sugar
5 eggs, separated
2 c. flour
1 tsp. soda
1 c. buttermilk
1 tsp. vanilla
1 (4 oz.) can flaked coconut
1 c. chopped nuts

Cream margarine and shortening. Add sugar gradually; beat until smooth. Add egg yolks; beat well. Combine flour and soda; add to creamed mixture alternately with buttermilk. Stir in vanilla. Stir in coconut and nuts. Fold in stiffly beaten egg whites. Bake in preheated 350° oven. This cake may be baked in a greased and floured tube pan in three greased wax paper-lined 8 inch cake pans. 25 minutes for layer pans, longer for tube pan. Remove from pans and cool. Frost with cream cheese frosting. Mrs. Dale Unruh and Mrs. Melvin Koehn also submitted this.

## UGLY DUCKLING CAKE

*Mrs. Willie Eicher (Lois)*

1 pkg. yellow cake mix
1 pkg. lemon instant pudding mix
1 can (16 oz.) fruit cocktail
1 c. Angel Flake coconut
4 eggs
1/4 c. oil
1/2 c. brown sugar
1/2 c. chopped nuts

Blend cake mix, pudding mix, fruit cocktail and syrup, coconut, eggs and oil. Beat 4 minutes at medium speed. Pour into greased and floured 13 x 9 inch pan. Sprinkle with a mixture of brown sugar and nuts. Bake at 325° for 45 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not underbake! Cool 15 minutes. Spoon hot butter glaze over warm cake.

*BUTTER GLAZE:*

1/2 c. oleo
1/2 c. white sugar
1/2 c. evaporated milk
1 1/3 c. coconut

Combine oleo, sugar and milk. Boil for 2 minutes. Stir in coconut. Excellent!

Mrs. Vern Peters also submitted this recipe.

*If your lips would keep from slips*
*Five things observe with care -*
*Of whom you speak, to whom you speak*
*And how and when and where.*

## SOUR CREAM BANANA CAKE

*Mrs. Marvin Nightengale (JoAnn)*

1/2 stick butter
1 1/3 c. sugar
2 eggs
1 tsp. vanilla
2 c. sifted flour
1 tsp. baking powder
1 tsp. baking soda
3/4 tsp. salt
1 c. dairy sour cream
1 c. mashed ripe bananas (2 medium)
1/2 c. chopped nuts

In a mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Beat in eggs, one at a time. Add vanilla. Sift together flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream beginning and ending with dry ingredients. Add bananas and nuts, mixing just until blended. Turn into 9 x 13 inch pan. Bake 40 to 45 minutes. Cool on wire rack. Delicious plain or with cream cheese frosting.

## PEA PICKIN' CAKE

*Mrs. Stanton Redger (Diane)*

1 yellow butter cake mix
1 small can mandarin oranges *and* juice
4 eggs
1/2 c. cooking oil

Beat all ingredients together until well blended. Put cake batter in three greased cake pans. Bake at 350° for 25 minutes.

*FILLING AND FROSTING:*

1 large container Cool Whip
1 large can crushed pineapple *with* juice
1 small box vanilla instant pudding

Combine pineapple, juice and pudding. Fold this mixture into Cool Whip. Spread between and on top of three layers of pea pickin' cake. Put in refrigerator overnight.

## JELL-O CAKE

*Miss Marilda Friesen*

1 cake mix (white)
1 box strawberry Jell-O
1 pkg. instant vanilla pudding
Cool Whip

Mix cake as directed on box. Bake in 13 x 9 inch pan. After baking, poke holes in cake with fork. Combine Jell-O with 1 cup boiling water. Pour over cake. Let cool in refrigerator. Prepare pudding as directed on box. Spread over cake. Spread Cool Whip on top. Cool Whip may be tinted pink with food coloring.

## ORANGE REFRIGERATOR CAKE

*Mrs. Dale Unruh (Sharon)*

1 small pkg. orange gelatin
1 pkg. Duncan Hines Deluxe II white cake mix
1 envelope whipped topping mix
1 pkg. vanilla instant pudding
1 1/2 c. cold milk
1 tsp. vanilla

Continued Next Page

## ORANGE REFRIGERATOR CAKE (Continued)

Dissolve gelatin in 3/4 cup boiling water. Add 1/2 cup cold water; set aside at room temperature. Mix and bake cake as directed in a 13 x 9 inch pan (using egg whites). Cool cake 20 to 25 minutes. Poke deep holes through top of warm cake with a meat fork or toothpick; space holes about 1/2 inch apart. With a cup, slowly pour gelatin mixture into holes. Refrigerate cake while preparing topping.

*TOPPING:* In a chilled, deep bowl blend and whip topping mix, instant pudding, cold milk and vanilla until stiff, 3 to 8 minutes. Immediately frost cake. Cake must be stored in refrigerator and served chilled. Any flavor of gelatin may be used. We especially like this cake using strawberry Jell-O.

## STRAWBERRY POP CAKE

*Mrs. Wilton Koehn (Darlene)*

Yellow cake mix
1 box strawberry Jell-O (3 oz.)
1/2 c. boiling water
1 bottle strawberry pop
1 box vanilla instant pudding
Small carton Cool Whip

Mix cake according to directions. Bake in a 13 x 9 inch pan. While still warm, poke holes in cake with fork. Dissolve Jell-O in 1/2 cup boiling water mixed with pop. Pour over top of cake. Refrigerate overnight or several hours. Before serving, mix instant pudding with 1 1/2 cups milk. Add to Cool Whip and spread over cake.

## STRAWBERRY SHORTCUT CAKE

*Mrs. Charles Schmidt (Adina)*

1 c. mini marshmallows
2 c. (2 10-oz. pkg.) frozen strawberries, thawed
1 (3 oz.) pkg. strawberry Jell-O
2 1/4 c. flour
1 1/2 c. sugar
1/2 c. solid shortening
3 tsp. baking powder
1/2 tsp. salt
1 c. milk
1 tsp. vanilla
3 eggs

Generously grease bottom of pan, 13 x 9 inch. Sprinkle marshmallows evenly over bottom. Thoroughly combine strawberries and dry gelatin; set aside. In large bowl combine remaining ingredients. Blend at low speed until moistened. Beat 3 minutes at medium speed. Pour batter evenly over marshmallows. Spoon strawberry mixture evenly over batter. Bake at 350°, 45 to 50 minutes. Serve warm or cool with ice cream or whipped cream.

I got a hold of raspberry Jell-O by mistake once. It makes an interesting combination. We like it as well or better than the original.

*You are often sorry for saying a harsh word,*
*but you never regret saying a kind one.*

## CARROT CAKE

*Mrs. Everett Koehn (Pat)*

2 c. sugar
2 c. flour
1 1/4 c. oil
2 tsp. soda
2 tsp. cinnamon
3 c. finely chopped carrots
4 eggs
1 tsp. salt

Combine ingredients, mix well and bake at 350° for 35 minutes. This can be baked in a loaf pan or in three layers. Frost with cream cheese frosting.

## RHUBARB SHORTCAKE

*Mrs. Willard Koehn (Merita)*

1 1/2 c. finely chopped fresh rhubarb
1/4 c. shortening
3/4 c. sugar
1 1/4 c. flour
3/4 tsp. baking powder
1/4 tsp. salt
1/4 tsp. soda
1 egg
1/2 c. milk
1/4 c. nuts, chopped

*SAUCE:*

1 1/2 c. rhubarb
1/2 c. sugar
1 T. flour
1/2 T. butter

Cover 1 1/2 cups rhubarb with boiling water; let stand 5 minutes, then drain. Beat shortening, 3/4 cup sugar and egg. Add sifted dry ingredients alternately with milk. Fold in rhubarb and nuts. Bake in 8 inch square greased pan at 350° about 40 minutes.

To make sauce: Cover 1 1/2 cups rhubarb with water, bring to boil, drain. Add 1/2 cup sugar and 1 tablespoonful flour; cook until thick, stirring constantly. Add butter. Serve over warm shortcake. You can also make the sauce by combining rhubarb, sugar, butter, 1/2 cup water and 1 tablespoonful tapioca. Cook until thick.

## CARROT-PINEAPPLE BUNDT CAKE

*Mrs. Dale Unruh (Sharon)*

3 c. sifted cake flour
2 c. sugar
1 1/2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. baking powder
1 can (8 1/4 oz.) crushed pineapple
2 c. raw carrots, grated *and* loosely packed
3 eggs, beaten
1 1/2 c. salad oil
2 tsp. vanilla
2 tsp. cinnamon
1 1/2 c. finely chopped nuts

Grease and lightly flour bundt pan. Mix together flour, sugar, soda, salt, baking powder and cinnamon. Drain pineapple and set aside. Add pineapple syrup, eggs, oil and vanilla to dry ingredients. Beat for 3 minutes. Stir in pineapple and carrots and nuts. Bake at 325° for 1 1/4 hours or until tested done. Cool 10 minutes before removing from pan. This cake may also be baked in a large pan and frosted with a cream cheese frosting.

## PAN APPLE CAKE

*Mrs. Ben Dyck (Althea)*

3/4 c. sugar
1/2 c. shortening
1 egg
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. cold coffee
2 c. apples, chopped fine
1/3 c. brown sugar
1 tsp. cinnamon
1/2 c. nuts, chopped

Cream sugar, shortening; add egg. Add dry ingredients alternately with coffee. Add chopped, peeled apples. Put in greased 9 x 9 inch square pan. Top with combined remaining ingredients. Bake at 350° for 45 minutes. Serve with whipped cream.

## CRUMB FRUITCAKE

*Mrs. Gene Noggle (Fola)*

2 c. flour
1/2 c. oleo
1 c. sugar
1 c. raisins *or* dates
1/2 tsp. nutmeg
1 tsp. cinnamon
1 tsp. salt
1 c. sour milk
1 tsp. soda

Combine flour, oleo and sugar. Work into crumbs. Reserve a few for top of cake. Add remaining ingredients. Mix well. Pour into pan; sprinkle reserved crumbs on top. Bake at 350° until done. This makes a good coffee cake.

## FRESH APPLE CAKE

*Miss Ruth Schmidt*

2 c. white sugar
2 eggs
1 c. cooking oil
1 T. vanilla
2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
3 c. diced raw apples
1/2 c. nuts, chopped

Cream sugar and eggs. Add cooking oil and vanilla and mix in well with beater. Mix flour, soda, salt, cinnamon, apples and nuts, then add to batter and stir ingredients in with a spoon. Bake in a 13 x 9 inch cake pan. Grease and flour pan. Bake at 350° for 50 minutes to 1 hour.

*SAUCE:*

1/2 c. butter
1/2 c. cream
1 c. sugar
1 tsp. vanilla

Mix ingredients and boil 1 1/2 minutes. Serve over cake.

*I have never been hurt by anything I didn't say.*

## FRESH APPLE CAKE

*Mrs. Eugene Buerge (Juanita)*

| | |
|---|---|
| 4 c. apples, grated | 2 tsp. soda |
| 2 eggs | 2 tsp. cinnamon |
| 2 c. sugar | Pinch salt |
| 1/2 c. cooking oil | 2 tsp. vanilla |
| 2 c. flour | 1 c. nuts (optional) |

*FROSTING:*

| | |
|---|---|
| 1/2 c. butter | 1 1/2 T. flour |
| 1 c. sugar | 1 tsp. vanilla |
| 1/2 c. milk | |

Mix apples and egg together. Add sugar and oil. Sift dry ingredients and add to apple mixture. Add vanilla and nuts. Bake in a 9 x 12 inch ungreased pan at 350° for 45 minutes. Cook frosting ingredients on medium heat until thick. Cool. Add nuts and coconut if desired. Spread on cake.

## APPLE CAKE

*Mrs. Charles Seiler (Cynthia)*

| | |
|---|---|
| 2 c. grated apples | 1 c. flour |
| 1 c. sugar | 1 1/4 tsp. soda |
| 1 egg | 1 tsp. cinnamon |

Mix together apples and sugar. Let stand five minutes. Add egg, flour, soda and cinnamon. Bake at 350° for 20 to 23 minutes in 8 x 8 inch pan. Serve with sauce below.

*SAUCE:*

| | |
|---|---|
| 1/2 c. butter | 1 c. sugar |
| 1/2 c. cream | 1 tsp. vanilla |

Boil ingredients together for 1 1/2 minutes. Cool. Serve over cooled cake.

## APPLE CAKE

*Mrs. Daymon Yost (Marilyn)*

| | |
|---|---|
| 4 c. raw apples, sliced | 1 1/2 tsp. cinnamon |
| 2 c. sugar | 2 eggs, beaten |
| 2 c. flour | 1/2 c. oil |
| 1/2 tsp. salt | 1/2 c. chopped nuts |
| 2 tsp. soda | |

Mix dry ingredients together with beaten eggs and oil. Add apples and nuts to creamed mixture. Bake at 350° for 1 hour. Have icing ready when cake is done.

*ICING FOR APPLE CAKE:*

| | |
|---|---|
| 1 c. sugar | 1/2 c. cream |
| 1 stick oleo | 1 tsp. vanilla |

Combine sugar, oleo and cream. Boil 2 minutes. Remove from heat. Add vanilla. Pour 1/2 of icing over cake while hot. Wait 15 minutes; pour remaining icing on.

## APPLESAUCE CAKE

*Mrs. Vern Peters (Doloris)*

1/2 c. shortening
2 c. sugar
1 large egg, beaten
1 1/2 c. applesauce
2 tsp. soda
1/2 c. boiling water
2 1/2 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
1 c. raisins
1 c. nuts, chopped

Cream shortening and sugar. Add egg and applesauce. Blend well. Combine soda and boiling water. Add to creamed mixture. Sift dry ingredients. Add. Blend well, then add raisins and nuts. Bake at 350°, 45 minutes.

## APPLE CAKE

*Mrs. Don Dirks (Carol)*

2 c. finely diced apples
1 c. sugar
1 egg
1 c. flour
1 1/2 tsp. cinnamon
1 tsp. soda
3/4 c. nuts
1 tsp. vanilla

Mix apples and sugar together. Let stand until sugar is thoroughly dissolved. Add egg and beat well. Sift dry ingredients together. Stir into apple mixture. Add nuts and vanilla. Pour into one 8 x 8 inch pan. Bake at 375° for 40 to 45 minutes or until done.

*TOPPING:*

1/2 c. brown sugar
1/2 c. granulated sugar
2 T. flour
1 c. water
1/4 lb. oleo
1 tsp. vanilla

Cook sugars, flour and water until clear. Add oleo and vanilla. Stir until oleo is melted. Pour over cake while hot.

## WHITE FRUITCAKE

*Miss Connie Litwiller*

6 c. pecans, leave whole
1 1/2 lb. candied cherries, whole
1/2 lb. dates, chopped
1/2 lb. candied pineapple, chopped
1 1/2 c. sugar
1 1/2 c. flour
1 tsp. baking powder
1 tsp. salt
6 eggs, beaten
2 tsp. vanilla

Mix together dry ingredients. Add vanilla and eggs. Mix well. Add fruits and nuts. Slightly grease a regular size angel food cake pan. Pour batter into pan and bake at 275° for 2 1/2 hours. Turn upside-down and cool 1/2 hour before removing from pan.

## CAKE FLOUR

2 T. cornstarch
Flour

Put 2 tablespoonfuls cornstarch into a measuring cup. Fill with flour. Sift three times. Makes 1 cup.

## MY GRANDMA BUERGE'S DATE CAKE

*Mrs. Dale Leatherman (Wilma)*

1 egg
1 c. sugar
1 rounding T. butter
1 c. cut-up dates
1 c. boiling water
1 tsp. soda
1 tsp. vanilla
1 3/4 c. flour
1/2 c. nuts

Pour boiling water over dates and let set 5 minutes. Beat egg; add sugar and butter and cream well. Add date mixture alternately with flour and soda. Add remaining ingredients and bake in greased and floured pan at 350° for 25 minutes.

This cake is delicious with a brown sugar frosting.

## ELEGANT WHITE FRUITCAKE

*Mrs. Jake Smith (Eunice)*

1 c. Wesson oil
1 1/2 c. sugar
4 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
2 tsp. salt
1 c. pineapple juice
1 1/2 c. candied cherries
1 c. candied pineapple
1 lb. golden white raisins
4 c. pecans, cut up
1 c. dates (optional)
1 c. flour (for fruit)

Cut fruit in small pieces; stir into 1 cup flour. Combine first four ingredients; beat for 2 minutes. Sift 2 cups flour, baking powder and salt. Add alternately with pineapple juice. Pour batter over fruit and nuts. Mix well. Bake 1 1/2 hours in 300° oven.

*NOTE:* I cut some of the cherries in half and decorate the top. Place whole pecans around. If you put dates in, the batter is a little darker and a little more moist. 1 teaspoonful almond flavoring and 1 teaspoonful lemon may also be added with vanilla.

Mrs. Ward Eicher also submitted this recipe.

## SOUR CREAM CHOCOLATE CAKE

*Mrs. Howard Koehn (Londa)*

1 1/2 c. flour
1 1/3 c. sugar
3 T. cocoa
1 1/2 tsp. soda
1 pinch salt
2 eggs, well beaten
1 1/2 c. sour cream
1 tsp. vanilla

Beat eggs; add the cream. Sift dry ingredients together. Add them to the creamed mixture. Add vanilla. Pour into 13 x 9 x 2 inch pan. Bake at 350° until cake tests done with a toothpick.

*NOTE:* This is my mother-in-law's recipe - Mrs. Wilbur C. Koehn.

## ORANGE SLICE CAKE

*Mrs. Herb Friesen (Nora)*

1 c. butter or oleo
2 c. sugar
4 eggs
1 tsp. soda
1/2 c. buttermilk
3 1/2 c. flour
1 lb. chopped dates
1 lb. orange slice candy
2 c. chopped nuts
1 c. coconut
1 c. fresh orange juice
2 c. powdered sugar

Cream butter and sugar; add eggs, beating well after each. Dissolve soda in buttermilk and add to creamed mixture. Put flour in large bowl and add fruit, candy and nuts. Stir until well coated with flour. Add creamed mixture and work with hands. Put in pan of your choice; it will rise about 1 to 1 1/2 inches. Bake in 250° oven for 2 1/2 to 3 1/2 hours depending on pan. Combine orange juice and powdered sugar. Pour over hot cake. Poke holes into cake so juice can soak in. Age cake in refrigerator for at least a week. This is a good Christmas cake, but it is good cake anytime!

## CREAM CHEESE CHERRY NUT CAKE

*Mrs. Lincoln Koehn (Marjorie)*

3/4 c. margarine
1 (8 oz.) pkg. cream cheese
2 c. sugar
5 eggs
3 c. sifted flour (reserve 1/4 c.)
3 1/2 tsp. baking powder
1 1/2 tsp. salt
2/3 c. milk
2 tsp. vanilla
1/2 c. chopped pecans
1/2 c. chopped *and* drained maraschino cherries

*GLAZE:*

2 T. cherry juice
1/2 c. powdered sugar

Cream margarine, cheese and sugar until light and fluffy. Add eggs one at a time, beating after each. Beat in sifted and combined dry ingredients alternately with milk and vanilla. Combine cherries, nuts and 1/4 cup reserved flour. Fold into cake mixture, stirring only a little. Bake at 325° for 1 hour in greased tube pan lined on bottom with wax paper or in greased and floured bundt pan. When cool, glaze with combined juice and powdered sugar.

*Always say less than you think and remember that how you say it often means more than what you say.*

## OATMEAL CAKE

*Mrs. Don Dirks (Carol)*

1 c. oatmeal
1 c. water, boiling
1 c. sugar
1 c. brown sugar
1/2 c. oleo
2 eggs
1 3/4 c. flour
1/2 tsp. salt
1 tsp. soda
1/2 tsp. nutmeg

Mix oats and boiling water; cool. Cream oleo, sugars and eggs. Add remaining ingredients; beat well until smooth. Bake in 9 x 13 inch pan at 350° until done. Cover cake with topping; toast in broiler.

*TOPPING:*

1/4 c. cream
1 c. coconut
1/4 c. Rice Krispies
1 tsp. vanilla
6 T. butter
1/2 c. brown sugar

Mix together well.

## OATMEAL CAKE

*Mrs. Paul Yost (Verbena)*

1 c. rolled oats
1 1/4 c. boiling water
1 c. sugar
1 c. brown sugar
1/2 c. margarine
2 eggs
1 1/3 c. flour, unsifted
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 c. broken nutmeats
1 tsp. vanilla

Stir oats in water, remove from heat, cover; let stand 20 minutes. Cream sugar, brown sugar, margarine and eggs. Add sifted dry ingredients and nutmeats. Add vanilla. Bake at 350° for 30 or 40 minutes.

*TOPPING:*

6 T. oleo
1 c. brown sugar
1/4 c. canned milk
1/2 c. coconut
1/2 c. broken nutmeats

Cook over low heat until it bubbles. Spread on baked cake. Return to oven until it bubbles again.

## CHOCAROON CAKE

*Mrs. Kim Buerge (Karen)*

2 egg whites
1/3 c. sugar
2 T. flour
1 3/4 c. coconut
1 pkg. chocolate cake mix
1 pkg. chocolate instant pudding
2 eggs
2 egg yolks
1 1/4 c. water
1/3 c. oil

*GLAZE:*

1 T. milk
1 c. powdered sugar

Continued Next Page

## CHOCAROON CAKE (Continued)

Beat egg whites until foamy. Gradually add sugar and beat until mixture forms stiff, shiny peaks. Blend in flour and coconut; set aside. Combine remaining ingredients. Blend, then beat at medium speed for 2 minutes. Pour 1/3 of batter into a greased and floured bundt pan. Spoon in coconut mixture and top with remaining batter. Bake at 350° for 50 to 55 minutes or until done. Cool in pan about 15 minutes. Remove from pan and finish cooling. Top with glaze.

## NAVY CAKE

*Miss Rosalie Toews*

2 eggs
1 c. vegetable oil
1 c. hot water
1 tsp. vanilla
1 c. buttermilk *or* sour milk
2 1/4 c. flour
2 c. sugar
1/2 c. cocoa
1 tsp. salt
2 1/2 tsp. soda

Combine eggs, oil, hot water, vanilla and buttermilk. Mix well; add remaining ingredients. Bake at 350° for 45 minutes in an ungreased loaf pan. For cupcakes, bake for 25 minutes; makes 30.

*FROSTING FOR NAVY CAKE:*

1 c. sugar
3 rounding T. cornstarch
1 square unsweetened chocolate
1/4 tsp. salt
1 c. boiling water
3 T. butter
1 tsp. vanilla

Combine sugar, cornstarch, chocolate, salt and boiling water. Cook, stirring until thick. Add remaining ingredients. Spread hot frosting over cold cake.

## FUNNY CAKE OR WACKY CAKE

*Mrs. Carl Wenger (Deola)*

1 1/2 c. flour
1 c. sugar
1/4 c. cocoa
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 tsp. vinegar
1/3 c. salad oil
1 c. cold water

Sift dry ingredients into ungreased 8 x 8 inch pan. With spoon make 3 holes. Pour the vanilla in one hole, vinegar and oil in each of the others. Pour water over all gradually, stirring slowly until smooth. Bake at 350° for 25 to 30 minutes.

*COMMENT:* The slower the stirring the fluffier the cake. If you want cupcakes prepare batter in mixing bowl, spoon into cupcake papers and bake at 350° for 20 to 25 minutes.

Mrs. Amanda Leatherman also submitted this recipe.

### BLACK MIDNIGHT CAKE

*Mrs. Dale Wenger (Carol)*

2 c. flour
2 c. sugar
2 tsp. baking soda
3/4 c. cocoa
1 tsp. salt
1 tsp. baking powder
1 c. milk
2 eggs
1/2 c. vegetable oil
1 c. black coffee

Sift dry ingredients. Add and mix remaining ingredients in order given. Batter will be very thin. Bake in two greased and floured round pans at 350° for 35 minutes. Cut cake into slices like pie and pour creamy frosting over.

*CREAMY FROSTING:*

1 c. sugar
1/4 lb. butter *or* margarine
1/4 c. shortening
3 heaping tsp. flour
1/2 c. milk
1 tsp. vanilla
Pinch salt

Combine ingredients. Beat with electric mixer at high speed for 10 to 20 minutes.

### CHOCOLATE COLA CAKE

*Mrs. Howard Koehn (Londa)*

2 c. flour
2 c. sugar
2 sticks margarine
3 T. cocoa
1 c. cola beverages
1/2 c. buttermilk
1 tsp. soda
1 tsp. vanilla
2 eggs, well beaten
1 1/2 c. marshmallows (miniature)

Sift flour and sugar together. Place margarine, cocoa and cola beverage in saucepan. Bring to boil and add to flour mixture. Dissolve soda in buttermilk, combine remaining ingredients and mix well. Batter will be quite thin with marshmallows floating on top. Bake in 13 x 10 1/2 inch pan, well greased and floured. Bake 30 to 35 minutes at 350°.

*FROSTING FOR COLA CAKE:*

1 stick margarine
3 T. cocoa
6 T. cola beverage
1 box powdered sugar
1 tsp. vanilla
1 c. small marshmallows

Bring margarine, cocoa and cola beverage to a boil. Remove from heat and add remaining ingredients. Frost cake while still warm.

### FEATHERY FUDGE CAKE

*Mrs. Terry Harms (Judy)*

2/3 c. soft butter
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
2 1/2 (1 oz.) squares unsweetened chocolate
2 1/2 c. sifted cake flour
1 1/4 tsp. soda
1/2 tsp. salt
1 1/4 c. ice water

Continued Next Page

## FEATHERY FUDGE CAKE (Continued)

Cream together butter, sugar, eggs and vanilla until fluffy. Blend in melted chocolate. Sift together flour, soda and salt; add to creamed mixture alternately with ice water; beat after each addition. Bake in 2 (9 inch) round cake pans at 350° for 30 to 35 minutes.

## CHERRY CHOCOLATE CAKE

*Mrs. Glenn Banach (Joyce)*

1 pkg. chocolate cake mix
3 eggs
1 can Wilderness cherry pie filling
1 c. sugar
5 T. butter or margarine
1/3 c. milk
1 pkg. (6 oz.) chocolate chips

Combine cake mix, eggs and fruit filling. Mix well. Pour into greased and floured 9 x 13 inch pan. Bake at 350° for 35 to 40 minutes. Frost when cool.

To make frosting, combine sugar, butter and milk in saucepan; bring to boil, stirring constantly and cook one minute. Remove from heat; stir in chocolate chips until melted and smooth. Spread over cake. Any chocolate frosting is good on this.

Mrs. Maurice Eicher also submitted this.

## RED DEVIL'S FOOD CAKE

*Mrs. Stanley Koehn (Charlene)*

1 1/2 c. flour
2 1/2 T. cocoa
Pinch salt
1/2 c. shortening
1 c. sugar
1 egg
1/2 c. milk
1 tsp. vanilla
1 tsp. soda, dissolved in 1/2 c. hot water

Sift flour, cocoa and salt. Cream shortening and sugar together until light and fluffy. Add unbeaten egg. Mix well. Add flour mixture alternately with milk. Add vanilla and mix until smooth. Last of all, dissolve soda in hot water and add to batter. Mix quickly and pour into greased 8 x 8 x 2 inch loaf pan. Bake 25 minutes at 350°. Ice with one minute fudge icing.

*ONE MINUTE FUDGE ICING:*

1 c. sugar
4 tsp. cocoa
1/4 c. milk
1/4 c. margarine
1 tsp. vanilla

Mix sugar and cocoa. Add milk and margarine and bring to a boil over low heat. Boil 1 minute. Remove from heat. Add vanilla and let cool. Beat until right consistency to spread.

*Footprints in the sand of time were not made sitting down.*

## ONE MINUTE DEVIL'S FOOD CAKE

*Mrs. John Wenger (Kathleen)*

1/2 c. shortening
1 egg
1/4 c. cold water
2/3 c. sour milk *or* sweet milk with
  1 T. vinegar
1 c. sugar
1 1/2 c. sifted flour
1 tsp. soda
2 T. cocoa
1 tsp. vanilla

Combine ingredients and mix for one minute or until blended. Pour into greased 9 inch square pan and bake at 325° for 25 minutes.

This recipe is easy for children to learn to bake or can be doubled easily for a 2 layer or loaf cake.

## CHOCOLATE MARSHMALLOW CAKE

*Mrs. James R. Koehn (Janice)*

4 eggs
2 c. sugar
1/8 tsp. salt
1 1/2 c. flour
1 tsp. vanilla
1 c. margarine
1/2 c. cocoa
1 1/2 c. pecans
1 (1 lb.) pkg. marshmallows, cut in half

Beat eggs until lemon colored; add sugar to eggs and beat. Add flour, salt and vanilla; blend. Melt margarine; add cocoa and add to first mixture. Add pecans pieces. Pour into a greased 9 x 13 inch pan. Bake at 350° for 40 minutes. Remove from oven; place marshmallows on top of cake. Ice.

*ICING:*

1/4 c. margarine
1/3 c. cocoa
1 lb. powdered sugar
1/8 tsp. salt
1 tsp. vanilla
1/3 c. milk

Melt margarine and add remaining ingredients. Mix until smooth.

## WHOLE WHEAT CHOCOLATE CAKE

*Mrs. Jesse Schmidt (Frances)*

1 c. honey
1 c. sour cream
2 eggs, beaten
2 T. cocoa, rounded
1 tsp. soda
1 3/4 c. whole wheat flour
1 tsp. vanilla
1/4 c. nuts (optional)

Mix honey and cocoa together. Add sour cream, eggs and vanilla. Stir well. Add soda, flour and nuts. Mix well. Pour into 12 x 7 1/2 x 2 inch cake pan, greased and floured. Bake at 375° for 40 minutes.

*Add to the pleasure of others.*
*Subtract from another's unhappiness.*
*Multiply the pleasure of others.*
*Divide the good things that come your way.*

## MISSISSIPPI MUD CAKE

*Mrs. Joe Unruh (Karla)*

1 c. butter *or* margarine, softened
4 eggs
1 c. moist coconut
2 c. sugar
1 1/2 c. flour
1/3 c. cocoa
1 tsp. vanilla
1 c. chopped walnuts
1 jar (7 1/2 oz.) Marshmallow Creme

*FROSTING:*

1/2 c. butter *or* oleo, softened
6 T. milk
1/3 c. cocoa
1 box powdered sugar (4 c.)
1 c. chopped walnuts

Cream butter slightly. Beat eggs and add to butter a little at a time, mixing well. Add coconut, sugar, flour, cocoa, vanilla and walnuts; mix together. This is a heavy batter. Do not beat. Spread batter in greased 9 x 13 x 2 inch pan. Bake at 350° for about 40 to 45 minutes. As soon as cake is taken from oven, spread Marshmallow Creme over top. Let cool 20 minutes.

To prepare frosting, mix together all ingredients except walnuts. Blend until smooth. Stir in 1/2 cup walnuts. Top cake with frosting and swirl through the Marshmallow Creme. Sprinkle with remaining nuts.

Mrs. Charles Seiler also submitted this.

## MOIST CHOCOLATE CAKE

*Mrs. Herb Friesen (Nora)*

2 eggs
1 c. Wesson oil
1 c. buttermilk
1 c. hot water *with* 2 tsp. soda
1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking powder
5 T. cocoa
2 c. sugar

Sift all dry ingredients and then combine all ingredients. Beat 2 or 3 minutes. Bake in 17 x 12 x 2 inch pan. Bake at 350° for 30 minutes or until done.

*ICING FOR MOIST CHOCOLATE CAKE:*

1 c. brown sugar
1 c. sugar
1/2 c. cream
1 tsp. vanilla

Combine sugars and cream. Boil until soft ball, then add vanilla. Cool and put on cake.

*If you cannot have everything, make the best of everything you have.*

## BEST CHOCOLATE CAKE

*Miss Marilda Friesen*

2 eggs
2 c. sugar
1/2 c. butter
1/4 c. shortening
1 c. sour milk
1 tsp. vanilla
1 c. boiling water
1/2 c. cocoa
2 1/2 c. sifted flour
2 tsp. soda
1 tsp. salt

Cream shortening, butter and sugar. Add 1 egg at a time, beating well after each one. Add vanilla, then alternate flour and milk. Mix boiling water and cocoa together and add to first mixture. Stir well. Bake at 350° for 30 minutes or until done. 1 cup milk plus 1 teaspoonful vinegar may replace sour milk.

## RED VELVET CAKE

*Mrs. Greg Eicher (Rita)*

2 1/2 c. flour
1 1/2 c. sugar
1 c. buttermilk
1 1/2 c. Wesson oil
2 eggs
2 tsp. vanilla
1 tsp. soda
1 tsp. cocoa
1 tsp. vinegar
1 oz. red food coloring

Mix liquid ingredients; beat 2 minutes; add dry ingredients. Beat 2 more minutes. Bake in 4 layers at 350° for 30 minutes. Frost with cream cheese frosting.

## LAURA'S CHOCOLATE CAKE

*Mrs. Rodney Geisbrecht (Melva)*

2 c. white sugar
2 1/2 c. sifted cake flour
1 tsp. baking powder
5 T. cocoa
1/4 tsp. salt
2 eggs, unbeaten
1 c. salad oil
1 c. buttermilk
1 tsp. vanilla
2 tsp. soda
1 c. hot water

In large bowl sift together the sugar, flour, baking powder, cocoa and salt. Dissolve the soda in the hot water and add along with the remaining ingredients. Beat for 2 minutes. The batter will be thin. Bake at 350° until done in 9 x 12 x 2 inch pan or 30 minutes if baked in layers.

This is a real moist cake and it's best with fluffy white frosting.

## CHOCOLATE CUPCAKES

*Mrs. Frank Buerge (Ruth)*

2 c. flour
2 c. sugar
1/2 c. cocoa
1 tsp. baking soda
1 tsp. salt
1 c. oil
1 c. buttermilk
2 eggs

Continued Next Page

## CHOCOLATE CUPCAKES (Continued)

Mix dry ingredients thoroughly. Add oil, buttermilk and the eggs (beaten). Pour in 1 cup boiling water. Blend well. Put in paper-lined tins. Bake 350° about 20 minutes. Or you can make a 9 x 13 inch cake and bake it about 40 minutes. This cake can be put together in just a few minutes.

## TOLL HOUSE CUPCAKES

*Miss Nola Koehn*

1/2 c. soft butter *or* margarine
6 T. sugar
6 T. brown sugar
1/2 tsp. vanilla
1 egg
1 c. *plus* 2 T. flour
1/2 tsp. baking soda
1/2 tsp. salt

Combine butter, sugars and vanilla until creamy. Beat in egg. Sift together and stir in flour, soda and salt. Spoon by rounded tablespoonfuls into cupcake cups. Bake at 375° for 10 to 12 minutes.

Prepare topping: Spoon 1 tablespoonful over each cupcake and return to oven. Bake at 350° for 15 minutes. 16 to 18 cupcakes. These are good!

*TOPPING:*

1/2 c. brown sugar
1 egg
1/8 tsp. salt
1 (6 oz.) pkg. chocolate chips
1/2 c. chopped nuts
1/2 tsp. vanilla

Combine brown sugar, egg and salt. Stir in chocolate chips, nuts and vanilla.

## CHOCOLATE CHIP CUPCAKES

*Mrs. Daniel Dirks (Sandra)*

1 1/2 c. flour
1 c. sugar
1 tsp. soda
1/2 tsp. salt
1/4 c. cocoa
1 c. water
1/2 c. oil
1 T. vinegar
1 tsp. vanilla

Combine dry ingredients; beat in liquid ingredients until smooth. Fill paper-lined cupcake tins 1/2 full. Put 1 heaping teaspoonful of filling into center of each cupcake. Bake 25 to 30 minutes at 350°.

*FILLING:*

1 (8 oz.) pkg. cream cheese
1 egg
Pinch salt
1/3 c. sugar
1 c. chocolate chips

Beat cream cheese, egg, sugar and salt until smooth. Stir in chips.

*NOTE:* These are very good even without the chocolate chips. One package German sweet chocolate cake mix may be used for cake batter.

Mrs. Orval Peters also submitted this recipe.

### CHOCOLATE CUPCAKES

*Mrs. Durwin Unruh (Shirley)*

1 c. sifted flour
1/4 c. unsweetened cocoa
3/4 c. sugar
3/4 tsp. baking soda
1 tsp. salt
1/3 c. margarine
1/2 c. buttermilk *or* sour milk
1 tsp. vanilla
1 egg

Combine sugar, cocoa and margarine. Beat until fluffy. Add egg and vanilla and beat some more. Add flour, baking soda and buttermilk. Beat until thick and glossy. Spoon into cupcake pans, greased or cupcake paper liners. Bake at 375° for about 20 minutes.

## FROSTINGS

### TINT SHREDDED COCONUT

*Mrs. Dave R. Unruh (Vadalene)*

In a pint jar, mix a few drops of food coloring with 2 tablespoons water, adding shredded coconut. Shake well to coat thoroughly. Colored coconut is so pretty on cakes and pies.

### TOPPING FOR CAKE

*Mrs. Richard Jantzen (Linda)*

1 c. sugar
3/4 c. cream
1/4 c. butter

Combine sugar and cream, bring to boil and cook a little while. Remove from heat and add butter. This is real good on angel food cake or ice cream roll.

### CREAM CHEESE FROSTING

*Mrs. Daymon Yost (Marilyn)*

1 pkg. (8 oz.) cream cheese
1 stick oleo
1 box powdered sugar
1 tsp. vanilla

Have cream cheese and oleo at room temperature. Combine ingredients, mixing until smooth and of spreading consistency. Nuts may also be added.

### FLUFFY FROSTING (No Cooking)

*Mrs. Randy Peters (Cynthia)*

1/4 tsp. salt
2 egg whites
1 tsp. vanilla
1/2 c. sugar
1 c. corn syrup (light *or* dark)

Add salt to egg whites. Beat until soft peaks form. Add 1 tablespoonful sugar at a time, beating until smooth and glossy after each. Add corn syrup, a little at a time. Beat thoroughly. Add vanilla. Continue beating until frosting stands in stiff, firm peaks. Enough to frost a 3 layer cake. Good plain or sprinkled with coconut or chopped nuts. Do not fold coconut or nuts into icing, it will cause icing to fall!

## SPEEDY FROSTING

*Mrs. Roger Ensz (Julie)*

1/2 c. water
1 1/2 T. Karo
1 *to* 1 1/2 c. sugar
1/4 tsp. cream of tartar
1/4 tsp. salt
2 *or* 3 egg whites
1 1/2 tsp. vanilla

Place water, Karo, sugar, cream of tartar and salt in pan. Stir over heat until sugar is dissolved. Place egg whites in bowl and whip until whites begin to hold shape. Pour the hot syrup in a fine stream gradually into egg whites. Add vanilla and continue to whip about 5 minutes or until frosting loses its shiny appearance and stands in stiff peaks.

## FROSTING

*Mrs. Lester Unruh (Linda)*

2 T. shortening
2 1/2 c. powdered sugar
Dash salt
3 T. water
1 tsp. vanilla

Blend shortening with powdered sugar. Add water until creamy. For chocolate frosting, add 2 or 3 tablespoonfuls of cocoa. A good frosting, smooth and creamy.

## FROSTING

*Mrs. Clayton Yost (Sherry)*

1 c. milk
1/4 c. flour
Pinch salt
1 c. sugar
1/2 c. shortening
1 stick oleo

Cook milk, flour and salt until thick. Let stand until cool. Beat sugar, shortening and oleo until fluffy. Add milk mixture. Beat at high speed until fluffy. Spread on cake and cover with coconut. This frosting keeps a long time. Store in refrigerator. Beat before using. We like this on red velvet cake.

## ROCKY ROAD FROSTING

*Mrs. Willard Koehn (Merita)*

3 squares unsweetened chocolate *or*
  1/3 c. cocoa *plus* 3 T. oleo
1/4 c. butter *or* oleo
1 egg
1/4 tsp. salt
1 lb. powdered sugar
2 *to* 3 T. hot water
1/2 c. nuts, coarsely chopped
1/2 c. miniature marshmallows

Melt chocolate and butter over boiling water. Beat egg and salt; gradually add chocolate mixture, beating well. Gradually add powdered sugar alternating with hot water. Add nuts and marshmallows. If mixture becomes too stiff, add a few drops more hot water. Enough frosting for a 8 or 9 inch layer cake or 13 x 9 inch loaf.

*Somewhere, some way, sometime each day, I'll turn aside, and stop and pray.*

## EASY FROSTING

*Mrs. Johnnie Johnson (Anna)*

1/4 c. oleo
1/4 c. Crisco
1 egg white
2 tsp. vanilla
2 c. powdered sugar

Blend oleo, Crisco and egg white in mixing bowl. Add vanilla and powdered sugar. Beat until white and foamy.

## PENUCHE FROSTING

*Mrs. Dale Leatherman (Wilma)*

1 c. brown sugar
1/2 c. white sugar
1/3 c. milk
1/4 c. oleo
1 T. corn syrup
1/4 tsp. salt
1 tsp. vanilla

Combine all ingredients except vanilla. Boil one minute. Add vanilla. I use this on cinnamon rolls. Be sure to frost before the frosting sets and it will be more like a glaze.

## BOILED CHOCOLATE FROSTING

*Mrs. Dale Leatherman (Wilma)*

2 oz. chocolate, cut fine *or* 2 level T. cocoa
1 1/2 c. sugar
7 T. milk
4 T. oleo
1 T. corn syrup
1/4 tsp. salt
1 tsp. vanilla

Combine all ingredients except vanilla. Boil 1 minute. Add vanilla. Omit the cocoa for vanilla frosting. This is good on cinnamon rolls!

## CHOCOLATE FROSTING

*Mrs. Howard Koehn (Londa)*

6 T. margarine
6 T. milk
1 1/2 c. sugar
1 c. milk chocolate chips

Combine margarine, milk and sugar. Boil about 3 minutes. Measure chips into mixer bowl. Pour hot mixture over chips and beat until of spreading consistency. A good and easy frosting.

Mrs. Lonnie Schmidt gave the recipe to me.

## SAUCE OR FROSTING

*Mrs. Daymon Yost (Marilyn)*

1 stick margarine
1 c. sugar
1 c. evaporated milk
3 egg yolks

Mix together and boil until thick, but no longer. Add 1 teaspoonful vanilla. Stir well. This is good on angel food cake or on ice cream.

§§§§§

# Cookies & Candy

Sugar
Cookies

# COOKIES AND CANDY

## COOKIES

### QUICK GINGERSNAPS

*Miss Elaine Mininger*

3/4 c. shortening
1 c. sugar
1 egg
4 T. molasses
2 c. flour
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger

Mix first four ingredients well, then add remaining ingredients. Make into balls the size of walnuts and dip tip in sugar. Place on cookie sheet sugar side up. Bake 10 to 15 minutes in 350° oven.

### MOLASSES APPLESAUCE COOKIES

*Mrs. Alvin Hiebert (Leah)*

2 c. sifted flour
1 tsp. soda
1 tsp. salt
2 tsp. cinnamon
1/2 tsp. nutmeg *or* cloves
1/2 c. shortening
1/2 c. sugar
1/2 c. molasses
1 egg, unbeaten
1/2 c. thick applesauce
1/2 c. raisins
1/2 c. nuts, chopped

Sift together flour, soda, salt and spices. Cream together shortening, sugar and molasses. Beat in egg. Add dry ingredients, raisins and nuts. Drop with teaspoon onto lightly greased cookie sheet. Bake in 400° oven 10 minutes or until done.

Raisins or nuts may be omitted. Cooked pumpkin may be used instead of applesauce.

### BUTTERSCOTCH COOKIES

*Mrs. Durwin Unruh (Shirley)*

1 c. shortening (half margarine)
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
3 c. sifted flour
1 tsp. cream of tartar
1 tsp. soda
1/2 tsp. salt
1/2 *to* 1 c. nuts *or* raisins

Cream shortening and sugars until light and fluffy. Add one egg at a time and beat well. Add vanilla; beat. Add remaining ingredients. Make into rolls and chill overnight. Bake at 375° for 6 minutes.

## COOKIE PRALINES

*Mrs. Dan Holdeman (Gloria)*

1/2 c. butter
1 c. sugar
1 egg, separated
1/2 c. flour
1/4 tsp. salt
2 c. chopped pecans

Cream butter until soft, gradually adding sugar until you have a light, fluffy mixture. Beat in egg yolk. In separate larger bowl, beat egg white until stiff. Spoon butter-sugar mixture on top of egg white. Sift flour and salt together into same bowl and add pecans. Fold all together gently but thoroughly using a rubber spatula. Butter a cookie sheet. Drop batter from a teaspoon in small, high mounds. Bake in 350° oven for 15 to 20 minutes or until cookies are golden brown.

A cookie praline is halfway between a candy and a cookie. These tasty treats will keep for weeks if stored in an airtight can or jar.

## WALNUT FROSTIES

*Mrs. Howard Koehn (Londa)*

1/2 c. butter *or* margarine
1 c. brown sugar
1 egg
1 tsp. vanilla
2 c. flour
1/2 tsp. soda
1/2 tsp. salt

Combine butter, brown sugar, egg and vanilla. Beat until fluffy. Sift flour, soda and salt together. Gradually add to sugar mixture. Shape dough into 1 inch balls. Place on ungreased cookie sheet. Make a depression in the center of each cookie. Make topping.

*TOPPING:*

1 c. nuts, chopped (walnuts *or* pecans)
1/2 c. brown sugar
1/4 c. sour cream (sweet cream may be used)

Mix walnuts, brown sugar and cream together. Fill each cookie depression with 2 teaspoonfuls topping. Bake in 350° oven for 10 minutes.

## ANISE REFRIGERATOR COOKIES

*Mrs. Naomi Buerge*

1 3/4 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. oleo
1 c. sugar
1 egg
Anise oil, to taste

Mix all ingredients and shape in a roll. Chill and slice. Bake on greased cookie sheet at 400° for 10 minutes.

*The beauty of the house is orderliness.*
*The blessing of the home is contentment.*
*The glory of the home is hospilatlity.*
*The crown of the home is godliness.*

## CRY BABY COOKIES

*Miss Elaine Mininger*

1 c. *plus* 2 T. shortening
1 c. *plus* 2 T. sugar
1 c. molasses
2 eggs, well beaten
4 3/4 c. flour
1 T. baking powder
1 tsp. salt
1 1/2 tsp. soda
2 c. shredded coconut
2 c. walnuts, chopped
1 1/2 c. raisins
1 c. milk

Cream shortening; add sugar, molasses and eggs. Sift flour, baking powder, salt and soda. Combine with coconut, walnuts and raisins. Add dry ingredients alternately with milk to creamed mixture. Drop on greased cookie sheet. Bake at 350° from 10 to 15 minutes.

## OVERNIGHT COOKIES

*Mrs. Dwayne Peaster (Nancy)*

3 c. brown sugar
1 c. white sugar
1 c. butter *or* shortening
4 eggs, beaten
6 c. flour
2 tsp. soda
2 tsp. cream of tartar
1 tsp. salt
1 tsp. vanilla
1 c. nuts
Chopped maraschino cherries

Cream sugars and shortening; add eggs and mix well. Add dry ingredients and mix well. Stir in by hand nuts and cherries. Form into rolls and wrap in wax paper. Let stand in refrigerator overnight. Slice and sprinkle with granulated sugar. Bake in moderate oven at 350° until lightly browned.

I used to make these when I was a girl at home.

## DATE MOUND COOKIES

*Mrs. Marshall Harms (Pauline)*

1 c. oleo
1 c. sugar
2 egg yolks (can use 1 egg *and* 1 yolk)
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
2 c. chopped dates
1 c. nuts

Cream oleo and sugar. Beat in egg and vanilla. Add dry ingredients, then dates and nuts. Drop by teaspoonfuls on lightly greased cookie sheet. Bake 375°, 10 to 15 minutes.

*O God, I see it now; we must eat and sleep, and work and play.*
*And so I humbly say, Dear God, I thank thee for the humdrum of an ordinary household.*

## REFRIGERATOR COOKIES

*Mrs. Dale Leatherman (Wilma)*

1 1/2 c. melted oleo
1 c. white sugar
1 c. brown sugar
2 eggs
4 c. flour
2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 c. coconut
1 c. dates
3/4 c. nuts

Cream oleo and sugars; add eggs and beat until light and fluffy. Add dry ingredients and mix well. Make in rolls, wrap in waxed paper and refrigerate. These are nice to have on hand when unexpected guests come. Slice and bake on cookie sheet 8 minutes at 350°. Serve warm.

## DATE COOKIES (Number 1)

*Mrs. Amanda Leatherman*

1 1/2 c. melted oleo
1 c. sugar
1 c. brown sugar
2 eggs
4 c. flour
2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 c. coconut
1 c. dates
3/4 c. nuts

Cream oleo and sugars; add eggs and beat. Add mixed flour, soda and salt and mix well. Stir in remaining ingredients until well blended. Make into rolls and wrap in waxed paper. Keep refrigerated until ready to bake. Slice and bake at 350°, 7 to 10 minutes or until golden brown.

## DATE COOKIES (Number 2)

*Mrs. Steve Koehn (Arlene)*

1 c. shortening
1 c. brown sugar
3/4 c. nuts
1 tsp. vanilla
1 3/4 c. flour
1 c. white sugar
2 eggs, beaten
2 c. dates
2 tsp. soda
1 3/4 c. quick oatmeal

Mix all ingredients and bake on cookie sheets 350° until done. Keep them soft. Frost with powdered sugar frosting.

## DATE DROP COOKIES

*Miss Shirley Eicher*

1/2 lb. chopped dates
4 T. boiling water
1 c. shortening
1/3 c. sugar
1 c. brown sugar
2 eggs
1/2 tsp. salt
1 tsp. soda
3 c. flour
Nuts (optional)

Mix dates and water and let stand while mixing other ingredients. Mix shortening, sugars and eggs. Add salt, soda and flour and mix along with first mixture. Bake 10 to 12 minutes at 350°.

## DATE OR RAISIN PINWHEEL ICEBOX COOKIES

*Mrs. Elmer B. Schmidt (Susie)*

1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1 T. cream *or* milk
1/2 tsp. vanilla
1 3/4 c. flour
1/8 tsp. salt
1/2 tsp. soda
1/2 tsp. cream of tartar

*FILLING:*

1 c. dates *or* raisins
1/4 *to* 1/2 c. water
1/3 c. sugar
Nuts *or* coconut (optional)

Combine shortening, brown sugar, 1/2 cup white sugar, egg, cream and vanilla. Mix well. Sift flour, salt, soda and cream of tartar. Add to creamed mixture. Mix. Cut up dates or raisins. (I prefer to grind mine.) Cook with water and sugar until slightly thickened. Cool. Divide dough into two parts. Roll each approximately 11 x 7 inch. Spread with cooled mixture. Roll up. Chill. Slice and bake at 350°, 10 to 12 minutes or until slightly browned.

## DATE DROP COOKIES

*Miss Gladys Wesenberg*

1 c. shortening
1 c. brown sugar
1/2 c. white sugar
1/4 tsp. salt
2 beaten eggs
1 tsp. soda
1/2 lb. dates
3 c. flour
1 c. nuts
4 T. boiling water

Pour boiling water over chopped dates. Let stand while mixing other ingredients. Drop by spoonfuls on greased cookie sheet. Bake about 12 minutes at 375°.

## FORGOTTEN COOKIES

*Mrs. Everett Koehn (Pat)*

2 egg whites
3/4 c. sugar
1 c. chocolate chips
1 tsp. vanilla
1 c. chopped nuts (optional)

Beat egg whites until stiff; add sugar and beat until stiff and shiny. Add vanilla, nuts and chocolate chips. Drop by teaspoonfuls onto greased cookie sheet. Preheat oven to 350°. Place cookies in oven and turn off heat. Leave and forget until oven cools. When cool, remove from cookie sheet.

*Place a plastic lid from shortening can over the bottom of your "sifter".*
*It will help keep your cupboard clean.*

## WHOOPEE PIES

*Mrs. Kale Schneider (Donna)*

1 1/2 c. shortening (Crisco)
3 c. white sugar
3 egg yolks
3 tsp. soda
1 c. cocoa
1 1/2 c. sour milk *or* buttermilk
3 tsp. vanilla
6 *to* 6 3/4 c. flour, unsifted
1 1/2 c. hot water
3/4 tsp. salt

Cream shortening and sugar. Add egg yolks, milk, vanilla, flour, cocoa and salt. Dissolve soda in hot water. Add to mixture. Drop by teaspoonfuls on ungreased cookie sheet. Flatten slightly. Bake 8 to 10 minutes at 375°. Fill between cookies: 1 cup shortening, 3 egg whites, 1 box powdered sugar, 1 teaspoon vanilla. Beat egg whites, add shortening, sugar and vanilla. Approximately 4 1/2 dozen.

## COCOA NUT COOKIES

*Mrs. Don Dirks (Carol)*

1 c. oleo *or* shortening
2 c. brown sugar
1 tsp. vanilla
2 eggs
3 c. sifted flour
1 tsp. soda
1/2 tsp. salt
3 T. cocoa
1 c. chopped nuts

Cream oleo, sugar, vanilla; add eggs and mix well. Add sifted flour, soda and salt. Blend. Stir in nuts. These can be baked as drop cookies or wrap in wax paper and chill. Makes 2 rolls. Slice and bake on cookie sheet at 375° for 10 minutes.

## FAST AND EASY PEANUT BUTTER COOKIES

*Mrs. Charles Schmidt (Adina)*

1 c. peanut butter
1 c. sugar
1 egg

Beat egg, then add peanut butter and sugar. Stir until thick. Roll in balls, then press flat with fork dipped in sugar. Bake 375°, 10 minutes.

## CHOCOLATE CRISPY COOKIES

*Mrs. Richard Nichols (Betty)*

2 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. oleo
2 c. sugar
2 eggs
2 tsp. vanilla
4 c. Rice Krispies
2 c. semi-sweet chocolate chips

Preheat oven to 350°. Stir together flour, soda, and salt; set aside. Beat oleo and sugar until smooth. Beat in eggs and vanilla. Mix in flour mixture. Stir in cereal and chips. Drop by tablespoonfuls onto greased baking sheets. Bake at 350° about 10 minutes or until lightly browned. Yield: about 7 dozen 2 1/2 inches in diameter.

## CHOCOLATE DROPS

*Mrs. Dale Unruh (Sharon)*

12 oz. pkg. chocolate chips
3 T. butter
1 can Eagle Brand sweetened condensed milk
1 c. flour
1 c. chopped nuts

Melt chocolate chips and butter in top of double boiler. Add sweetened condensed milk, flour and nuts. Stir together and drop from spoon onto cookie sheet. Bake 8 to 10 minutes at 350°.

## CHOCOLATE CHIP COOKIES (Number 1)

*Mrs. Kim Buerge (Karen)*

2 sticks oleo
3/4 c. sugar
3/4 c. brown sugar
2 eggs
1/2 tsp. water
1 tsp. vanilla
2 3/4 c. flour
1 tsp. soda
1 tsp. salt
12 oz. chocolate chips

Cream oleo, sugar, eggs, water and vanilla. Add flour, soda and salt; blend well. Stir in chocolate chips. Bake at 350° for 10 to 12 minutes. Yield: 3 dozen cookies.

## CHOCOLATE CHIPS COOKIES (Number 2)

*Mrs. Terry Harms (Judy)*

1 c. shortening
1 c. sugar
1/2 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. nuts, chopped
1 small pkg. chocolate chips

Cream shortening and sugars. Add eggs and vanilla and beat until fluffy. Add dry ingredients. Stir in nuts and chocolate chips. Bake 6 to 8 minutes at 375°F.

## CHOCOLATE CHIP COOKIES (Number 3)

*Mrs. Don Dirks (Carol)*

3/4 c. oleo
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
1 tsp. soda
2 1/2 c. flour (generous)
1/2 tsp. salt
1 tsp. vanilla
2 T. hot water
1/2 c. *or* 1 c. nutmeats
1 pkg. chocolate chips (6 oz.)

Cream oleo and sugar; add eggs; add soda, salt and flour sifted together. Add hot water and vanilla. Mix until well blended. Add nuts and chips. Drop by spoonfuls on cookie sheet. Bake at 375°, 10 minutes.

Submitted by Don Dirks.

## M & M'S SUPER CHOCOLATE NUT COOKIES

*Mrs. Evan Koehn (Mary)*

1 1/2 c. plain M & M's, chopped
2 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 c. butter or oleo, softened
3/4 c. sugar
3/4 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. chopped pecans

Sift together flour, soda and salt; set aside. Cream until light and fluffy butter and sugars. Add eggs and vanilla and gradually beat in flour mixture. Add chopped pecans and fold in chopped candies. Drop on greased sheet. Bake 350°, 10 minutes. Makes 5 dozen cookies.

## SURPRISE COOKIES

*Mrs. Everett Koehn (Pat)*

1/3 c. Sugartwin *or* 3/4 c. sugar
2 egg whites
1/8 tsp. salt
1 c. chocolate *or* butterscotch chips
1/8 tsp. cream of tartar
1/2 tsp. vanilla
1/2 c. chopped nuts

Beat egg whites, Sugartwin or sugar and cream of tartar until stiff peaks form. fold in salt, vanilla, nuts and chips. Bake in a preheated oven at 250° for 30 minutes. Delicious! Yields 40 (1 1/2 inch) cookies.

## DOUBLE TREAT PEANUT BUTTER COOKIES

*Mrs. Terry Harms (Judy)*

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. peanut butter
6 oz. chocolate chips
1 c. Spanish peanuts

Combine dry ingredients and set aside. Cream shortening and sugars. Add eggs and vanilla. Beat until fluffy. Blend in peanut butter. Add dry ingredients gradually. Stir in peanuts and chocolate chips. Drop onto pan. Bake 8 minutes at 350°.

## PEANUT WHIRLS

*Mrs. Richard Jantzen (Linda)*

1/2 c. shortening
1 c. sugar
1/2 c. peanut butter
1 egg
1 tsp. vanilla
1 1/4 c. sifted flour
1/2 tsp. salt
1/2 tsp. soda
2 T. milk
1 (6 oz.) pkg. chocolate chips

Continued Next Page

## PEANUT WHIRLS (Continued)

Cream shortening, sugar, peanut butter, egg and vanilla. Add sifted dry ingredients alternately with milk.

Roll out cookie dough to 1/4 inch thick. Melt chocolate chips over hot water and cool slightly. Spread on rolled cookie dough. Roll up jelly roll fashion and chill 1/2 hour.

Slice with sharp knife into thin slices. Bake at 350° for 8 to 10 minutes.

Also submitted by Mrs. Merle Koehn.

## PEANUT CRISPS

*Mrs. Durwin Unruh (Shirley)*

1/2 c. margarine
1/2 c. shortening
1 c. white sugar
1 c. brown sugar
1 tsp. vanilla
2 eggs
1 1/2 c. flour
1 tsp. soda
2 1/2 c. quick-rolled oats
1/2 lb. salted cocktail peanuts

Cream margarine, shortening and sugars until light and fluffy. Add vanilla and eggs and beat well. Sift together flour and soda. Stir into creamed mixture. Add rolled oats and peanuts. Roll dough into size of walnuts. Place on greased cookie sheets. Flatten cookies slightly with fork. Bake at 375°, 10 to 12 minutes.

## MONSTER COOKIES

*Mrs. Carl Dyck (Becky)*

6 eggs
2 1/4 c. brown sugar
2 c. white sugar
1/2 T. vanilla
1/2 T. corn syrup
4 tsp. soda
1/2 lb. butter (do not substitute)
24 oz. jar peanut butter
9 c. oatmeal
1/2 lb. chocolate chips
1/2 lb. M & M's
*Recipe does not use flour

Mix in order given. Drop by ice cream scoop onto cookie sheet, 6 cookies to cookie sheet. Bake at 350° for 12 minutes. Do not over bake.

Children love them. A great treat for Bible school, etc.

## BETTY SCHNEIDER COOKIES

*Mrs. Ervin Schneider (Brenda)*

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
2 c. flour
1 tsp. soda
1/2 tsp. salt
1 c. oatmeal
1 c. Rice Krispies
1 c. coconut
1 tsp. vanilla

Cream sugar with shortening and eggs. Beat well. Add sifted ingredients. Mix together. Roll in balls. Bake at 350° for 10 minutes.

## CRACKER JACK COOKIES

*Mrs. Orval Peters (Leona)*

- 1 c. butter
- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs
- 2 tsp. vanilla
- 1 1/2 c. flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 c. oatmeal
- 2 c. Rice Krispies
- 1 c. coconut

Cream butter well; blend in sugars. Beat in eggs; add vanilla. Sift flour, baking powder and soda together. Mix in. Stir in oatmeal and coconut and mix Rice Krispies in by hand. Drop by teaspoonfuls on greased baking sheet. Bake at 350°, 10 to 12 minutes.

Mrs. Evan Koehn also submitted this. Chips and nuts may be added too.

## APPLE OATMEAL COOKIE

*Mrs. Clayton Yost (Sherry)*

- 3/4 c. shortening
- 1 c. brown sugar
- 1/2 c. white sugar
- 1 egg
- 1 T. molasses
- 1 c. flour
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1/2 tsp. soda
- 1/2 tsp. baking powder
- 1 c. grated apple
- 3 c. oatmeal
- 1 c. raisins

Cream shortening, sugars, egg and molasses until light and fluffy. Add dry ingredients, beating, then remaining ingredients. Mix well. Drop by spoonfuls on a cookie sheet and bake for 12 minutes at 350°.

Sort of tastes like a "Little Debbie" cookie.

## OATMEAL COOKIES

*Mrs. Clarence Schneider (Edna)*

- 1 c. white sugar
- 1 c. brown sugar
- 3 eggs
- 1 1/2 c. melted lard *or* butter
- 1 tsp. salt
- 2 tsp. soda
- 2 c. flour, sifted *with* salt *and* soda
- 1 tsp. vanilla
- 5 c. quick oatmeal
- Nuts *and* coconut (if desired)

Beat sugar and eggs until light. Add vanilla and melted butter, then the flour mixture and mix well. Add oatmeal last. Nuts and coconut may be added if desired. Make into rolls and place in freezer. Cut in slices while frozen and bake on cookie sheet for 10 minutes at 350°.

*More important than length of life is how we spend each day.*

## OATMEAL CRISP COOKIES

*Mrs. John Loewen (Barbara)*

1 c. shortening
1 c. brown sugar, packed
1 c. white sugar
2 beaten eggs
1 tsp. vanilla
1 1/2 c. sifted flour
1 tsp. salt
1 tsp. soda
3 c. oatmeal
1/2 c. nuts *or* raisins

Cream shortening with sugars. Add eggs and vanilla. Beat well. Add flour with soda and salt. Add oatmeal and nuts or raisins. Mix well. Form in long rolls. Chill overnight. Slice and bake at 375° about 8 to 10 minutes.

## OATMEAL COOKIES

*Mrs. Harold Nichols (Shirley)*

1 c. flour
1 c. butter
1/2 c. sugar
1 1/2 c. quick oatmeal

Mix all together. Roll into balls and flatten. Bake 10 to 12 minutes at 350°. Dust with powdered sugar when cookies come out of the oven.

## OATMEAL TREATS

*Mrs. Dick Toews (Frieda)*

1/2 c. margarine
1/2 c. peanut butter
1 c. white sugar
1 c. brown sugar
2 eggs
1/4 c. milk
1 tsp. vanilla
2 c. flour
1 tsp. soda
1/2 tsp. salt
2 1/2 c. quick uncooked oatmeal
1/2 c. chocolate chips

Beat margarine, peanut butter and sugars together until creamy. Blend in eggs, milk, and vanilla. Sift together flour, soda and salt. Add to creamed mixture. Blend well. Stir in oats and chocolate chips. Drop by spoonfuls onto ungreased cookie sheets. Bake in moderate oven, 350°, about 15 minutes. Makes about 3 1/2 dozen cookies.

## OATMEAL CRISPIES

*Mrs. Verle Peters (Vesta)*

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 well-beaten eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
2 c. oatmeal
1 c. cornflakes
1 c. coconut
1 c. chopped nuts

Cream shortening and sugars. Add eggs and vanilla. Add all the dry ingredients. Roll into balls. Bake at 350° for 8 to 10 minutes.

*When love adorns a home, other ornaments are a secondary matter.*

## AUNT FANNY'S CREAM COOKIES

*Miss Elaine Mininger*

1 qt. heavy cream (sour *or* sweet)
2 c. brown sugar
2 eggs
4 tsp. baking powder
2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
8 c. flour

Mix all together and drop onto greased cookie sheet and bake at 350° for 12 to 15 minutes. These are a soft cookie.

## GRANDMOTHER'S OLD-FASHIONED OATMEAL COOKIES

*Mrs. Gerald Boeckner (Thelma)*

1 c. raisins
3 eggs
1 tsp. vanilla
1 c. shortening
1 c. brown sugar
1 c. white sugar
2 1/2 c. flour
2 tsp. soda
3/4 tsp. salt
1 tsp. cinnamon
2 c. oatmeal
1/2 *to* 1 c. chopped nuts

Soak first three ingredients for 1 hour; cream next three and add to egg mixture. Add next four ingredients and mix well. Add oatmeal and nuts. Roll in balls; dip glass in sugar and press. Bake in 350° oven for 10 to 12 minutes. Don't over bake!

## ALMOND LACE COOKIES

*Miss Sue Schmidt*

2/3 c. blanched almonds, finely ground
1/2 c. sugar
1/2 c. butter *or* margarine
1 T. flour
2 T. milk

These can be made 1 1/2 hours before serving or up to 1 week ahead.

Preheat oven to 350°. Grease large cookie sheet. Into 10 inch skillet measure all ingredients. Cook over low heat, stirring, until butter or margarine is melted and mixture is blended. Keep mixture very warm over low heat. Drop 4 heaping teaspoonfuls, about 2 inches apart, on cookie sheet. Do not place more than 4 on cookie sheet, because after baking they must be shaped quickly before hardening. Bake 5 minutes or until golden.

Remove cookie sheet from oven and with pancake turner, quickly loosen and turn cookies over, one by one, and roll around handle of wooden spoon. (If cookies get too hard to roll, reheat in oven a minute to soften.) Cool on wire racks. Repeat until batter is used, greasing cookie sheet each time. Store in covered container. Makes about 2 1/2 dozen.

*Make up your minds, but put a gadget on it so you can turn it around.*

## CHRISTMAS COOKIES

*Mrs. Jake Smith (Eunice)*

2 eggs
1 1/2 c. sugar
2 c. thick sour cream
1 tsp. soda
1 1/2 tsp. vanilla
Pinch salt
2 tsp. baking powder
4 c. unsifted flour *or* enough to make a soft dough

Cream together eggs and sugar. In a separate bowl beat sour cream and soda. Mix with first batter and add vanilla. Sift baking powder and salt with 2 cups of flour. Mix with the batter and add enough flour to make a soft dough.

*HINT:* Chill very cold or put in freezer awhile. Roll out 1/4 inch thick and bake in oven 400° until light brown on bottom of cookie. They will look white on top. Frost with powdered sugar frosting while warm, and decorate as desired. This dough should be soft. It will take practice.

## DAVISVILLE SCHOOL BUTTER COOKIES

*Mrs. Dale Harms (Viola)*

2 lb. butter
4 c. confectioners' sugar
9 c. flour
4 tsp. vanilla
2 c. pecans (optional)

Cream butter and sugar. Alternate flour, pecans and vanilla. Roll in balls the size of a walnut and place on ungreased baking pans. Press down with a fork. Bake 20 minutes at 350°. Cookies have excellent keeping qualities.

*NOTE:* I have so many former Davis School children ask me if I have this recipe. I think one of the secrets is to use real butter. We never had pecans. I think they remember the aroma that drifted to the playground of that old country school at recess and the times they slipped in the kitchen and we slipped them a cookie.

## WESSON OIL COOKIES

*Mrs. Chester Jantz (Grace)*

2 eggs
2/3 c. Wesson oil
2 tsp. vanilla
1 tsp. grated lemon rind
1 c. sugar
2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt

Heat oven to 400°. Beat eggs with fork. Stir in oil, vanilla and lemon rind. Blend in sugar; add sifted dry ingredients. Drop on ungreased cookie sheet; sprinkle with sugar. Bake 8 to 10 minutes.

*Don't worry if you stumble, a worm is about the only thing that can't fall down.*

## SNICKERDOODLES

*Mrs. Carl Wenger (Deola)*

Mix thoroughly:

1 c. soft shortening (part butter)
1 1/2 c. sugar
2 eggs

Sift together and stir in:

2 3/4 c. sifted flour
2 tsp. cream of tartar
1 tsp. soda
1/4 tsp. salt

Roll into balls the size of small walnuts. Roll in mixture of 2 tablespoonfuls sugar and 2 teaspoonfuls cinnamon. Place 2 inches apart on ungreased baking sheet. Bake until lightly browned, but still soft. (These cookies puff up at first, then flatten out.) Temperature: 400°, moderately hot oven. Time: Bake 8 to 10 minutes. Amount: About 5 dozen 2 inch cookies.

*COMMENT:* Delicious dunked in coffee.

## NORMA'S SUGAR COOKIES

*Mrs. Daymon Yost (Marilyn)*

2 sticks margarine, softened
2 c. sugar
2 eggs
1 c. corn oil
Pinch salt
1 tsp. vanilla
5 c. flour
2 tsp. cream of tartar
2 tsp. soda

Beat margarine and sugar for 10 minutes until light and fluffy. Add eggs, one at a time, and beat. Add corn oil, salt and vanilla and beat well. Mix in flour, cream of tartar and soda. Mix well. Dough may need to be refrigerated. Form into balls and place on cookie sheet. Flatten with bottom of a glass moistened and dipped in sugar. Bake for 8 minutes at 350°. Frost with cream cheese frosting.

## WINNING SUGAR COOKIES

*Mrs. Roger Ensz (Julie)*

1 c. powdered sugar
1 c. granulated sugar
1 c. oil
1 c. butter
2 eggs
4 c. *plus* 4 heaping T. flour
1/2 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla

Cream sugars, oil and butter until fluffy. Beat in eggs. Sift together dry ingredients. Add to creamed mixture along with vanilla. Mix well. Chill dough 1 hour. Form into balls and place on a lightly greased cookie sheet. Press flat with a glass dipped in sugar. Bake 10 minutes in 350° oven.

*Opportunity merely knocks, temptation kicks the door in.*

## MELTING MOMENTS

*Mrs. Virgil Unruh (Marjorie)*

1 c. butter
2 T. powdered sugar
2 c. flour
2 c. powdered sugar
1/4 c. margarine
1 T. milk

Cream 1 cup butter; add 2 tablespoonfuls powdered sugar. Mix flour in with hands. Chill. Divide dough in half and roll out to 1/8 inch thick. Cut into tiny circles and bake at 325° for 20 minutes or until very lightly browned. Remove from pan carefully. When cool, put together with frosting made of 2 cups powdered sugar, margarine and milk. Divide frosting in thirds and color 1/3 green and flavor with mint, 1/3 pink and flavor with vanilla, leave 1/3 as is and flavor with almond or lemon.

## ROLLED SUGAR COOKIES

*Mrs. Clayton Yost (Sherry)*

2 stick oleo
1 1/2 c. powdered sugar
1 egg
1 tsp. vanilla
2 1/2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/4 tsp. salt

Cream oleo, powdered sugar, egg and vanilla. Add flour, soda, cream of tartar and salt. Mix well; roll out on floured board. Cut into desired shapes. Bake 8 to 10 minutes at 375°. Frost.

*FROSTING:*

1/4 c. shortening
1 1/2 tsp. vanilla
3 c. powdered sugar
1/4 c. milk

Combine shortening, vanilla and 1 cup sugar. Add milk and remaining sugar alternately; mix until smooth. Tint with cake coloring if desired.

This is a good cookie and easy to roll!

## PEPPERNUTS

*Mrs. Joe Unruh (Karla)*

2 c. white sugar
1 c. brown sugar
2 c. dark Karo
2 eggs
2 tsp. baking powder
1 c. butter
1 c. cream
1 tsp. nutmeg
1 tsp. cloves
1 tsp. allspice
1 tsp. salt
1 tsp. cardamon seed
1/2 tsp. anise extract
10 c. flour (to make stiff dough)

Make into rolls; chill or freeze. Slice and bake at 375°, 8 to 10 minutes.

*Remember the steam kettle;*
*Though up to its neck in hot water it continues to sing.*

## PEPPERNUTS

*Mrs. Howard Koehn (Londa)*

1 c. oleo
1 1/2 c. sugar
2 eggs
2 T. dark syrup
3 3/4 c. flour
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger
3/4 tsp. anise extract
Nuts (as desired)

Cream oleo, sugar, eggs and syrup. Beat well, then add remaining ingredients and mix well. Chill, then roll into size desired. Cut and bake at 375° until done.

A smaller batch and very good. Not so strong anise and a crispy cookie.

## CHRISTMAS PEPPERNUTS

*Mrs. Durwin Unruh (Shirley)*

1 c. butter
4 c. brown sugar
4 eggs
6 c. sifted flour
1 T. soda, *dissolved in* 1 T. hot water
1 tsp. cream of tartar
1/2 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. ginger
1/2 tsp. cloves
Star anise, to taste (I use 2 tsp.)
3 c. walnuts, cut up in large pieces

Make into rolls; chill or freeze. Slice and bake at 375° for 5 to 8 minutes or until nice and brown. If you are unable to find Star anise in your area you may order it from The Good Earth Store, 1809 North Main Street, Newton, Kansas 67114.

## CHRISTMAS COOKIES

*Mrs. Weldon Miller (Elaine)*

1 c. brown sugar
1 c. oleo
3 eggs, well beaten
3 c. flour
1 tsp. soda
1/4 tsp. cloves
1 tsp. cinnamon
1/4 tsp. nutmeg
2 c. candied cherries
6 slices candied pineapple
3 c. chopped nuts

Cream oleo and sugar together; blend in eggs. Mix flour, soda and spices, then mix flour with fruit and nuts; toss. Add to oleo mixture and blend well. Dough will be very stiff. Store in refrigerator for 2 days. Roll in small balls and bake at 300° for 15 minutes.

## PEPPERNUTS

*Mrs. Weldon Miller (Elaine)*

1 c. oleo
4 c. brown sugar
4 eggs
6 3/4 c. flour
1 T. soda *in* 1 T. hot water
1 tsp. cream of tartar
1 tsp. *each* nutmeg, cinnamon, mace
1 tsp. anise (ground *or* oil)
3 c. finely chopped pecans

Continued Next Page

## PEPPERNUTS (Continued)

Make in small rolls about the size of a dime and chill overnight. Slice and bake on cookie sheet. Bake at 350°, 10 minutes.

Mrs. Dayton Unruh also submitted this and says if you use Shillings pure anise extract, you will need 2 teaspoonfuls.

## BROWNIES

*Mrs. Dallas Koehn (Deanne)*

1/4 lb. oleo
1 c. sugar
4 eggs
1 can Hershey chocolate syrup
1 c. *plus* 1 T. flour

Combine all ingredients and beat well. Bake in jelly roll pan at 350°, 20 minutes.

*FROSTING:*

3 T. oleo
3/4 c. sugar
3 T. milk
1/4 c. chocolate chips

Boil oleo, sugar and milk 3 minutes. Add chocolate chips. Beat until of good spreading consistency. Frost while still warm.

## BROWNIES

*Miss Shirley Dyck*

4 eggs
2 c. sugar
3 T. cocoa
1 tsp. vanilla
1 c. oil
2 c. flour
1 tsp. baking powder
3/4 tsp. salt
1 c. chocolate chips
1 c. chopped nuts

Beat eggs well. Add sugar, cocoa, oil and vanilla. Mix well. Add dry ingredients. Stir in chips and nuts. Bake at 375° for 20 to 25 minutes in a 13 x 9 inch pan.

## SALAD DRESSING BROWNIES

*Mrs. Harry Harms (Gladys)*

2 c. flour
1 c. sugar
1/4 c. cocoa
1 1/2 tsp. soda
1/4 tsp. salt
1 c. salad dressing
1 c. cold water
1 tsp. vanilla
Nutmeats

Mix dressing, water, vanilla and nuts with dry ingredients. Bake in flat long pan at 350° for 20 to 25 minutes.

*ICING:*

1/4 c. milk
1/2 stick oleo
1 c. sugar
1/4 c. cocoa

Boil 1 minute. Then add vanilla and chopped nutmeats.

Grandpa wants me to double this icing recipe, too thin other way. "Who likes candy?"

## RICH FROSTED BROWNIES

*Mrs. Roy Unruh (Phyllis)*

2 c. sugar
2 c. all-purpose flour
4 eggs
1 c. melted oleo
1/3 c. cocoa
1 tsp. vanilla
1 c. chopped pecans
Chocolate frosting

Combine sugar, flour, eggs, oleo, cocoa and vanilla in a large mixing bowl. Beat 2 minutes at medium speed of electric mixer. Stir in nuts. Pour onto a well-greased 13 x 9 x 2 inch baking dish or pan. Bake at 325° for 30 minutes or until center is firm. Allow to cool. Frost with chocolate frosting.

*CHOCOLATE FROSTING:*

1/2 c. oleo
1 (5.33 oz.) can evaporated milk
2 c. sugar
1/2 c. semi-sweet chocolate morsels
1 tsp. vanilla

Combine oleo, milk and sugar in medium saucepan; bring to boil and cook 3 minutes over medium heat, stirring constantly. Stir in chocolate morsels and vanilla. Beat with a spoon until of spreading consistency.

## VICKIE KOEHN'S BROWNIES

*Miss Annette Nichols*

1 c. oleo
2 c. sugar
2 c. flour
4 eggs
2 tsp. vanilla
6 T. cocoa
1 c. nuts (if desired)

Cream oleo and sugar together. Add eggs and vanilla. Beat. Add rest of ingredients. Put into greased, floured pan 15 1/2 x 10 1/2 inch. Bake at 350° for 18 to 20 minutes. Test with toothpick. Sprinkle powdered sugar lightly on top of brownies before baking, if desired. Good brownies; soft and not too rich.

## BROWNIES

*Mrs. Herb Friesen (Nora)*

1 c. shortening
10 T. cocoa *or* 2 unsweetened chocolate squares
6 eggs
3 c. sugar
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 c. chopped nuts
2 tsp. vanilla

Melt shortening and cocoa or chocolate squares over low heat. Beat eggs; add sugar gradually. Add cocoa mixture and blend. Sift dry ingredients together, add and beat. Add nuts and vanilla. Bake in greased cookie sheet at 350° for 30 minutes or until done.

## VIRGINIA BROWNIES

*Mrs. Ervin Schneider (Brenda)*

1 1/2 c. flour
2 c. sugar
1/2 c. cocoa
1 tsp. salt
1 stick oleo
1/2 c. shortening
4 beaten eggs
1 tsp. vanilla
1 c. nuts, chopped

Combine all ingredients and stir until smooth. Spread dough in a greased cookie sheet. Bake at 350° for 20 minutes.

## TEXAS BROWNIES

*Mrs. Rodney Giesbrecht (Melva)*

2 sticks margarine
4 eggs
2 c. sugar
1/3 c. cocoa
1 1/2 c. flour
3/4 c. pecans
Dash salt
1 tsp. vanilla
7 oz. jar Marshmallow Creme

Melt margarine; cool slightly. Add eggs and beat. Mix sugar and cocoa, then add flour, pecans, salt and vanilla. Beat together with first ingredients. Pour into greased 9 x 13 inch pan. Bake 30 to 35 minutes at 350°. Remove from oven and cool 10 minutes. Then spread with Marshmallow Creme. Frost when cold.

*FROSTING:*

1/2 box powdered sugar
1/4 c. cocoa
2 T. butter
1 tsp. vanilla
Enough milk to spread

## DISAPPEARING MARSHMALLOW BROWNIES

*Mrs. Marilyn Johnson*

1/2 c. butterscotch chips
1/4 c. oleo
3/4 c. flour
1/3 c. brown sugar, firmly packed
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla
1 egg
1 c. miniature marshmallows
1 c. semi-sweet chocolate chips
1/4 c. nuts

Melt butterscotch chips and oleo in 3 quart saucepan and cool. Add flour, brown sugar, baking powder, salt, vanilla and egg and mix well. Fold remaining ingredients into batter just until combined. Spread in 9 inch greased pan. Bake at 350° for 20 to 25 minutes. Don't over bake. Center will be jiggly, but will become firm upon cooling.

*An optimist laughs to forget and a pessimist forgets to laugh.*

## BUTTERSCOTCH BROWNIES

*Mrs. Ervin Schneider (Brenda)*

1/4 c. oil
1 c. light brown sugar
1 egg
3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1 c. coconut

Cream sugar and oil. Add egg; mix well. Add dry ingredients and vanilla. Stir in coconut. Spread into 9 x 9 inch pan and bake at 350° for 20 minutes.

## MINT BROWNIES

*Mrs. Dale Leatherman (Wilma)*

2 squares chocolate
1/2 c. butter
2 beaten eggs
1 c. sugar
1/4 tsp. peppermint flavoring
1/2 c. sifted flour
1/8 tsp. salt
1/2 c. chopped nuts

Melt chocolate and butter and cool. Add remaining ingredients and mix well. Pour in a greased and floured 9 inch square baking pan. Bake at 350°, 20 to 25 minutes.

*MINT FROSTING:*

2 tablespoonfuls butter, 1/2 teaspoonful peppermint flavoring, 1 cup sifted powdered sugar, few drops of green coloring and 1 tablespoonful cream. Mix all together and frost brownies.

## CREAM CHEESE BROWNIES

*Mrs. Richard Nichols (Betty)*

1 pkg. (4 oz.) Baker's German sweet chocolate
5 T. margarine
1 pkg. (3 oz.) cream cheese, softened
1/4 c. sugar
1 egg
1 T. all-purpose flour
1/2 tsp. vanilla
2 eggs
3/4 c. sugar
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. unsifted all-purpose flour
1/2 c. chopped nuts
1 tsp. vanilla

Melt chocolate and 3 tablespoonfuls of the margarine over low heat, stirring constantly. Cool. Blend remaining margarine with cheese until softened. Gradually add 1/4 cup sugar, beating well. Blend in 1 egg, 1 tablespoonful flour and 1/2 teaspoonful vanilla. Set aside. Beat 2 eggs until thick and light in color. Gradually add 3/4 cup sugar, beating until thickened. Add baking powder, salt and 1/2 cup flour. Blend in cooled chocolate mixture, nuts and 1 teaspoonful vanilla. Spread half of chocolate batter in greased and floured 8 x 9 inch square pan. Add cheese mixture, spreading evenly. Top with tablespoonfuls of remaining chocolate batter. Zigzag a spatula through batter to marble. Bake at 350° for 35 to 40 minutes, or until top springs back when lightly pressed in center. Makes 16 to 20 bars.

## BROWNIE CUPCAKES

*Miss Marsha Schmidt*

2 sticks oleo
2 chocolate squares
1 c. nuts, chopped
4 eggs
1 3/4 c. sugar
1 c. flour
1 tsp. vanilla

Melt oleo and chocolate. Add nuts. Combine eggs, sugar, flour and vanilla. Blend with spoon or fork. Do not beat. Add chocolate mixture and blend again. Fill small cups almost full. Bake 30 minutes at 350°. Do not freeze.

Also submitted by Mrs. Weldon Miller.

## CHOCOLATE TOFFEE BARS

*Mrs. Howard Koehn (Londa)*

1 c. margarine
1 c. brown sugar
1 egg
3/4 c. flour
2 c. rolled oats
1 tsp. vanilla
1/2 tsp. soda
1/2 tsp. salt

Mix all together. Remove 1 cup of the mixture for topping. Spread the rest in 13 x 9 x 2 inch pan. Put fudge filling on next.

*FUDGE FILLING:*

1 pkg. chocolate chips
1 T. butter
1 can condensed milk
1 tsp. vanilla
1/4 tsp. salt
1/2 c. nuts (optional)

Mix all together. Heat on stove until chocolate chips are melted. Roll out remainder of dough with flour for topping. Place over filling and bake 30 minutes at 350°.

These are delicious hot from the oven with ice cream.

## APPLESAUCE BROWNIES

*Mrs. Dayton Unruh (Martha)*

1/2 c. shortening
1 1/2 c. sugar
1/2 tsp. cinnamon
2 T. cocoa
1 1/2 tsp. soda
1/2 tsp. salt
2 c. flour
2 eggs
1 (No. 2) can applesauce (2 c.)

Combine all ingredients and beat about one minute. Pour into 11 x 7 inch greased cookie sheet; sprinkle with topping and bake 30 minutes at 350°.

*TOPPING:*

Put on in this order:

1/2 c. nuts, chopped
1 small pkg. chocolate chips
2 T. sugar

## CHOCOLATE CHEESE LAYER BARS

*Mrs. Clayton Yost (Sherry)*

*CHOCOLATE LAYER:*

1/2 c. butter
1 c. sugar
2 eggs
1 tsp. vanilla
1 oz. baking chocolate, melted
1 c. flour
1 tsp. baking powder
1/2 c. chopped nuts

*CHEESE LAYER:*

1/4 c. butter
1 (8 oz.) pkg. cream cheese, softened
 (reserve 2 oz.)
1/2 c. sugar
1 egg
2 T. flour
1/2 tsp. vanilla
1/4 c. chopped nuts

*FROSTING:*

3 c. miniature marshmallows
1/4 c. butter
2 oz. cream cheese
1 oz. baking chocolate
2 T. milk
3 c. confectioners' sugar
1 tsp. vanilla

*CHOCOLATE LAYER:* Mix ingredients in order given and spread in greased, 13 x 9 inch pan.

*CHEESE LAYER:* Combine all ingredients. Blend well; spread over unbaked chocolate layer. Bake at 350°, 20 to 25 minutes. Remove from oven and sprinkle with marshmallows. Return to oven for 2 minutes. Remove and swirl softened marshmallows over top. Cool.

*FROSTING:* Over low heat melt the butter, cream cheese, chocolate and milk. Remove from heat and beat in the confectioners' sugar and vanilla. Swirl over bars. Theses bars freeze beautifully.

## ROCKY ROAD FUDGE BARS

*Mrs. Charles Seiler (Cynthia)*

*BATTER:*

1/2 c. butter
1 oz. unsweetened chocolate
1 c. sugar
1 c. flour
1 tsp. baking powder
1 tsp. vanilla
2 eggs

*FILLING:*

6 oz. cream cheese
1/2 c. sugar
2 T. flour
1/4 c. butter
1 egg
1/2 tsp. vanilla
1 c. chocolate chips

*FROSTING:*

2 c. miniature marshmallows
1/4 c. butter
1 oz. unsweetened chocolate
2 oz. cream cheese
1/4 c. milk
1 lb. powdered sugar
1 tsp. vanilla

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## ROCKY ROAD FUDGE BARS (Continued)

*BATTER:* Melt butter and chocolate. Remove from heat; add remaining batter ingredients; blend well. Spread in greased 13 x 9 inch pan.

*FILLING:* Combine 6 ounces softened cream cheese with other ingredients; blend until smooth. Spread over chocolate batter. Sprinkle with chocolate chips. Bake at 350°, 25 to 35 minutes. Remove from oven; sprinkle with marshmallows. Return to oven for 2 minutes.

*FROSTING:* Melt butter, chocolate, cream cheese and milk. Stir in powdered sugar and vanilla; beat well. Pour over marshmallows and swirl.

## DOUBLE CHOCOLATE CRUMBLE BARS

*Mrs. Barton Koehn (Clara Belle)*

1/2 c. oleo
3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. chopped pecans
1 (6 oz.) pkg. chocolate chips
2 T. cocoa
1/4 tsp. baking powder
2 c. small marshmallows
1 c. peanut butter
1 1/2 c. rice cereal
1 c. flour

Cream oleo and sugar; beat in eggs and vanilla. Mix flour, nuts, cocoa, baking powder and 1/4 teaspoonful salt. Stir into egg mixture. Spread on bottom of greased pan. Bake at 350° for 15 to 20 minutes or until bars test done. Sprinkle marshmallows on top and bake 3 more minutes. Cool.

In small pan combine chocolate chips and peanut butter. Cook and stir over low heat until melted. Stir in cereal. Spread on top of cooled bars. Chill and refrigerate.

## FUDGE MELTAWAYS

*Mrs. Roger Leatherman (Kathy)*

1/2 c. oleo
1 square unsweetened chocolate
1/4 c. sugar
1 tsp. vanilla
1 egg, beaten
2 c. graham cracker crumbs
1 c. coconut
1/2 c. chopped nuts
1/4 c. oleo
1 T. milk or cream
2 c. powdered sugar
1 tsp. vanilla
1 1/2 squares unsweetened chocolate, melted

Melt 1/2 cup oleo and 1 square chocolate in saucepan. Blend sugar, vanilla, egg, graham cracker crumbs, coconut and nuts into oleo-chocolate mixture. Mix thoroughly and press into 11 1/2 x 7 1/2 x 1 1/2 inch baking dish. Refrigerate while making filling.

Cream 1/4 cup oleo, milk, confectioners' sugar and 1 teaspoonful vanilla. Mix and spread over crumb mixture. Chill in refrigerator. Pour 1 1/2 squares melted chocolate over chilled mixture and spread evenly. Store in refrigerator. Cut in squares before meltaways are completely firm. Makes 3 to 4 dozen squares.

## FUDGE BARS

*Mrs. Dallas Koehn (Deanne)*

2 eggs
1 c. sugar
1/2 c. melted butter
2 squares melted chocolate (bitter)
1 tsp. vanilla
1/8 tsp. salt
1/2 c. cake flour
1 c. broken pecan meats

Beat the eggs; add the sugar and beat again. Add the melted butter, melted chocolate, vanilla and salt and beat again. Add the sifted flour and mix until smooth, then add the nutmeats. Bake in a moderate oven 350°, 25 minutes. Cool and cut into bars. 8 inch square pan.

## NUT CHOCOLATE BARS

*Mrs. Richard Nichols (Betty)*

2/3 c. shortening
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 c. chocolate chips
1/2 c. chopped nuts
Coconut (can be used)

Cream shortening; add sugar and beat well. Add eggs and vanilla. Beat. Add dry ingredients. When mixed well, stir in chips and nuts. Spread in greased and floured 14 x 10 inch pan. Bake 20 minutes at 350°. Drizzle chocolate or vanilla powdered sugar icing over top while still warm. Cut in bars. Don't over bake.

This has been a family favorite with us for a long time and it makes a big batch. They're as easy to make as brownies.

## CHOCOLATE CARAMEL SQUARES

*Mrs. Glenn Banach (Joyce)*

1 pkg. German chocolate cake mix
3/4 c. oleo, melted
2/3 c. condensed milk
1 c. chopped nuts
1 lg. pkg. caramels (14 oz.)
1 c. chocolate chips

Mix together the cake mix, oleo and 1/3 cup of condensed milk. Spread 1/2 of mixture into 9 x 13 inch greased pan and bake at 350° for 8 minutes. Melt caramels with 1/3 cup condensed milk. Spread chocolate chips on baked cake and then the caramel mixture. Dribble remaining cake batter over all and bake 15 minutes at 350°. Chocolate chips may be omitted.

## CARAMEL CHOCOLATE BARS

*Mrs. Lonnie Schmidt (Twila)*

14 oz. pkg. (about 50) light caramels
1/3 c. evaporated milk
1 pkg. Swiss chocolate cake mix
3/4 c. melted butter *or* oleo
1/3 c. evaporated milk
1 c. chopped nuts
6 oz. pkg. (1 c.) semi-sweet chocolate chips

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## CARAMEL CHOCOLATE BARS (Continued)

Combine first two ingredients in saucepan. Cook over low heat, stirring often, until caramels are melted. Keep warm. Combine remaining ingredients (except chocolate chips). Stir until dough holds together. Press 1/2 of dough into 13 x 9 x 2 inch pan reserving remaining dough for topping. Bake at 350° for 6 minutes.

Sprinkle chocolate chips on crust; spread caramel mixture over all. Crumble reserved dough over caramel mixture. Bake 15 to 20 minutes longer at 350°.

*NOTE:* Sometimes the caramel mixture is too thick, so add a little milk to thin.

## SWISS CHOCOLATE SQUARES

*Mrs. Charles Seiler (Cynthia)*

1 c. water
1/2 c. oleo
1 1/2 squares unsweetened chocolate
2 c. flour
2 c. sugar
2 beaten eggs
1/2 c. sour cream
1 tsp. soda
1/2 tsp. salt

Combine water, oleo and chocolate in large saucepan; bring to boil. Remove from heat and stir in remaining ingredients and mix well. Pour into greased 15 1/2 x 10 1/2 inch pan. Bake at 375° for 20 to 25 minutes. Frost while warm.

*FROSTING:*

1/2 c. oleo
6 T. milk
1 1/2 squares unsweetened chocolate
4 1/2 c. sifted powdered sugar
1 tsp. vanilla
1/2 *to* 1 c. coconut

Mix oleo, milk and chocolate and boil one minute. Remove from heat and add sifted powdered sugar. Beat until smooth; add vanilla and coconut. Spread on cake.

## CHOCOLATE CHIP PIZZA

*Mrs. Richard Nichols (Betty)*

1 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/3 c. butter or oleo, melted
1 c. brown sugar, packed
1 egg
1 T. hot water
1 tsp. vanilla
1/2 c. chopped nuts
1 (6 oz.) pkg. chocolate chips
1 c. miniature marshmallows

Sift flour, baking powder, soda and salt. Combine melted butter and brown sugar. Mix. Add egg, hot water and vanilla. Mix well. Add dry ingredients. Spread dough on two greased 9 inch pie plates. Sprinkle each with chocolate pieces and marshmallows. Bake 350°, 20 minutes. Cut each pie in 8 wedges. Makes 16 servings.

Mrs. Will Eicher doubles this recipe and bake it in a large pizza pan.

## CHOCOLATE CHIP BARS

*Mrs. Roy Unruh (Phyllis)*

| | |
|---|---|
| 1/3 c. margarine | 1/8 tsp. salt |
| 1 c. brown sugar | 1/2 tsp. baking powder |
| 1 tsp. vanilla | 1/2 tsp. baking soda |
| 1 egg, beaten | 1/2 c. chopped nuts |
| 1 c. all-purpose flour | 3/4 c. chocolate chips |

Melt margarine in saucepan and stir in brown sugar. Add vanilla and beaten egg. Stir in flour, salt, baking powder, baking soda and nuts. Spread in greased oblong or 12 inch pizza pan. Sprinkle with 3/4 cup of chocolate chips. Bake at 325° about 25 minutes. While baking, mix about 1/2 cup of confectioners' sugar with enough milk to make icing to drizzle on hot cake before cutting.

## BUTTERSCOTCH COCONUT BARS

*Mrs. David Schmidt (Debbie)*

| | |
|---|---|
| 2 eggs | 1/2 c. coconut |
| 1 c. sugar | 2 c. small marshmallows |
| 3/4 c. oleo | 1 pkg. butterscotch chips (12 oz.) |
| 2 1/2 c. crushed graham crackers | 3 T. peanut butter |
| 1/2 c. nuts | |

Beat eggs and sugar; add oleo. Boil slowly in double boiler for 2 minutes. Let cool. Add crushed graham crackers, nuts, coconut and marshmallows. Stir. Press into greased 13 x 9 inch pan. Melt together butterscotch chips and peanut butter and spread over top.

## CHOCO-DOT CHEWIES

*Mrs. Edwin Classen (Betty)*

| | |
|---|---|
| 1/2 c. brown sugar | 3/4 c. brown sugar |
| 1/4 c. shortening *or* margarine | 1 tsp. vanilla |
| 3 T. milk | 1/4 tsp. salt |
| 1 c. flour | 1 c. nuts |
| 1/8 tsp. salt | 1 c. coconut |
| 2 eggs | 1 (6 oz.) pkg. chocolate chips |

Heat oven to 350°. Grease 13 x 9 x 2 inch pan. Mix first five ingredients. Press in pan. Bake 10 minutes. Beat eggs; stir in 3/4 cup brown sugar, vanilla, 1/4 teaspoonful salt, coconut, nuts and chips. Spread over hot baked layer. Bake 20 minutes longer. While warm, cut into bars. Makes 4 dozen.

## TOLL HOUSE OATMEAL MARBLE SQUARES

*Miss Marilyn Smith*

| | |
|---|---|
| 1 tsp. baking soda | 1 tsp. vanilla |
| 1 1/2 c. sifted flour | 1/2 tsp. water |
| 3/4 c. granulated sugar | 2 eggs |
| 3/4 c. brown sugar | 2 c. oatmeal |
| 1 c. butter | 1 c. nuts |

Continued Next Page

## TOLL HOUSE OATMEAL MARBLE SQUARES

Preheat oven to 350°. Sift together soda and flour. In separate bowl blend sugars, butter and vanilla and water. Add eggs, beating well. Add flour and mix well. Stir in oatmeal and nuts. Spread in greased 13 x 9 inch pan. Sprinkle 1/2 cup chocolate chips over dough. Place in oven 1 1/2 to 2 minutes. Run knife through dough to marbelize. Return to oven. Bake at 350° for 20 to 25 minutes.

## EASY CONGOS

*Mrs. Dwayne Peaster (Nancy)*

- 1 box light brown sugar
- 2/3 c. oil

Mix well, then add 4 eggs and 1/4 cup water. Mix well, then add:

- 2 1/2 tsp. baking powder
- 1 tsp. vanilla
- 3/4 c. flour

Mix well, then add:

- 2 c. flour
- 1 c. oatmeal

Stir in 1/2 cup chocolate chips. Pour into ungreased cookie sheet. Bake at 350°, 25 minutes.

This recipe is so easy that Camron, 9 years old, makes it.

## BUTTERSCOTCH BARS

*Mrs. Charles Seiler (Cynthia)*

- 1 c. flour
- 1 c. oatmeal
- 3/4 c. brown sugar
- 1/2 tsp. soda
- 1/2 tsp. salt
- 3/4 c. butter, melted
- 1 c. chocolate chips
- 1/2 c. nuts, chopped
- 3/4 c. butterscotch *or* caramel ice cream topping
- 3 T. flour

Combine flour (1 cup), oatmeal, brown sugar, soda, salt and melted butter in a bowl to form crumbs. Press 1/2 of the mixture in bottom of 9 x 9 inch pan. Bake at 350° for 10 minutes. Mix chocolate chips, nuts, topping and flour (3 tablespoonfuls) well. Spread over baked crumbs. Add remaining crumbs on top and bake at 350° for 15 to 20 minutes.

## GOLDEN BARS

*Mrs. Francis Peters (Anna)*

- 2/3 c. shortening
- 2 c. brown sugar
- 2 eggs
- 1 1/2 c. flour
- 1/2 tsp. salt
- 2 tsp. baking powder
- 3/4 c. chopped nuts
- 1 tsp. vanilla

Cream shortening and brown sugar together; add eggs and beat until fluffy. Sift flour. Measure and add salt and baking powder; sift again. Add sifted dry ingredients and blend well into mixture. Fold in chopped nuts and vanilla. Spread in a greased 8 x 12 inch shallow pan. Bake at 350° for 25 to 30 minutes. Roll in powdered sugar if desired. Makes 2 1/2 dozen bars. Make these in a jiffy and serve them to your unexpected company.

## OATMEAL CARAMEL BARS

*Mrs. Riley Schmidt (Rita)*

| | |
|---|---|
| 1 pkg. (18.5 oz.) white cake mix | 1 c. vegetable oil |
| 2 c. uncooked oats | 1 egg |
| 1/2 c. packed brown sugar | 3/4 c. caramel ice cream topping |

Mix cake mix, oats and brown sugar in a large dish. Stir in oil and egg until everything is mixed. Pat half the dough into the bottom of a well-greased and floured baking pan. Dough will be gooey. Spread ice cream topping over dough. Crumble rest of dough. Make sure you cover the top. Bake in 350° oven 30 to 35 minutes or until golden brown.

## TRAILSIDE OATMEAL TREATS

*Mrs. Howard Nickel (Jane)*

| | |
|---|---|
| 1/2 c. butter *or* margarine | 1 tsp. vanilla |
| 1/2 c. cream *or* chunk style peanut butter | 2 c. sifted flour |
| 1 c. granulated sugar | 1 tsp. soda |
| 1 c. firmly packed brown sugar | 2 1/2 c. oatmeal |
| 2 eggs | 1/2 c. semi-sweet chocolate chips |
| 1/4 c. milk | 1/2 c. raisins |

Beat butter, peanut butter and sugars together until creamy. Blend in eggs, milk and vanilla. Sift together flour, soda and salt. Add to creamed mixture; blend well. Stir in oats, chocolate chips and raisins. Drop by tablespoonfuls onto ungreased cookie sheets. Bake in preheated moderate oven 350° about 10 minutes.

A tasty version of chocolate chip cookies. A family favorite for a few years.

## LEMON SQUARES

*Mrs. Lee Koehn (Janice)*

| | |
|---|---|
| 1/4 c. powdered sugar | 1/8 tsp. salt |
| 1/8 tsp. salt | 2 eggs, slightly beaten |
| 1 c. flour | 2 T. lemon juice |
| 1/2 c. butter *or* margarine | 1 T. butter |
| 1 c. granulated sugar | 3/4 c. powdered sugar |
| 1/2 tsp. baking powder | 2 T. lemon juice |

Mix first four ingredients in order listed. Bake in 8 inch square pan for 15 minutes at 350°. Mix granulated sugar, baking powder, salt, eggs and 2 tablespoonfuls lemon juice. Spread on baked bottom. Return to oven and bake 20 minutes at 350°. Mix 1 tablespoonful butter, 3/4 cup powdered sugar and 2 tablespoonfuls lemon juice. Spread on cooled bars.

*Doing nothing for others is the undoing of ourselves.*

## DATE BARS

*Mrs. Marshall Harms (Pauline)*

3 eggs
1 c. sugar
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1 c. dates
1 c. nuts

Beat eggs and sugar until thick. Mix flour, baking powder and salt together. Then add vanilla, flour mixture, salt, dates and nuts in order given. Grease and line a 9 x 13 inch pan with waxed paper. Sprinkle with powdered sugar. Bake at 350° for 30 minutes.

## LEMON BARS DELUXE

*Mrs. Carl Dyck (Becky)*

2 c. sifted flour
1/2 c. sifted powdered sugar
1 c. butter
4 eggs
2 c. sugar
1/4 c. flour
1/3 c. lemon juice
1/2 tsp. baking powder

Sift together 2 cups flour and powdered sugar. Cut in butter until mixture clings. Pour into 13 x 9 inch baking pan. Bake at 350° until lightly browned, approximately 15 to 20 minutes. Put eggs, sugar and lemon juice in mixer or blender and beat until thick and smooth. Sift 1/4 cup flour and baking powder together. Add to liquid and blend well. Pour over crust and bake at 350°, 25 minutes. Sprinkle with powdered sugar. Cool and cut into bars. A delicious tangy bar.

## MARSHMALLOW BANANA BARS

*Mrs. Merle W. Koehn (Janice)*

1/2 c. shortening
1 c. sugar
1 egg
1 1/2 c. sifted flour
1 tsp. baking powder
1 1/3 c. bananas, mashed
1 tsp. soda, *dissolved in* 1 T. water
1 tsp. vanilla
1 (7 oz.) jar Marshmallow Creme

Cream shortening and sugar. Add egg; mix well. Add sifted flour, baking powder and bananas. Stir in baking soda dissolved in 1 tablespoonful water and vanilla. Beat well. Bake in 15 x 9 inch pan 350° for 25 to 30 minutes. Remove from oven. Drop spoonfuls of Marshmallow Creme on bars. Let stand 2 minutes. Spread gently. Cool; frost with vanilla icing.

*ICING:*

2 c. confectioners' sugar
1 T. oleo
2 T. milk
1 tsp. vanilla
Few drops yellow food coloring

Blend until smooth.

## HELLO DOLLIES OR EAGLE BRAND BARS

*Mrs. Wayne Holdeman (Carolyn)*

1 stick butter *or* margarine
1 1/2 c. graham cracker crumbs
1 1/2 c. flaked coconut
1 1/2 c. chocolate chips
1 c. nuts
1 can sweetened condensed milk (15 oz.)

Melt butter in 9 x 13 inch pan. Sprinkle crumbs, coconut, chips and nuts on top and in the order given. Pour milk over all. Bake 350° oven for 30 minutes. Cool and cut in squares.

## PEANUT BUTTER FINGERS

*Mrs. James R. Koehn (Janice)*

1/2 c. margarine
1/2 c. white sugar
1/2 c. brown sugar
1 unbeaten egg
1/3 c. peanut butter
1/2 tsp. soda
1/4 tsp. salt
1/2 tsp. vanilla
1 c. flour
1 c. quick-cooking oatmeal
1 c. chocolate chips

Cream margarine and sugars; blend in egg, peanut butter, soda, salt and vanilla. Blend in flour and oatmeal. Spread in greased 13 x 9 inch pan. Bake at 350° for 20 to 25 minutes. Sprinkle chocolate chips over the top. Let stand 5 minutes and spread evenly.

*TOPPING:*

1/2 c. powdered sugar
2 *to* 4 T. condensed milk *or* cream
1/4 c. peanut butter

Drizzle on top when cool.

## PEANUT BUTTER BARS

*Mrs. Charles Litwiller (Louise)*

1 c. brown sugar
1/2 c. shortening
1/2 c. peanut butter
1 egg
1 tsp. vanilla
1 1/2 c. flour
1/4 tsp. salt
1 tsp. soda
1/2 c. oatmeal
2 T. butter
2 T. peanut butter
1 1/2 c. powdered sugar
Dash salt
2 1/2 T. milk

Cream first 5 ingredients. Add next 3. Mix well. Stir in oatmeal. Press in greased 15 x 10 x 1 inch pan. Bake at 375°, 12 to 15 minutes. Mix last 5 ingredients for icing. Spread over lukewarm bars.

*He who lives for self and self alone is a successful failure.*

## COCONUT CHEWS

*Miss Sherry Koehn*

1 1/2 c. flour
3/4 c. butter
3 T. sugar
3 eggs, beaten
1 pkg. brown sugar (2 c.)
1 c. coconut
1 c. nutmeats

For shortbread base, cream together flour, butter and sugar. Pat down with hands in a 9 x 13 inch baking dish. Bake at 375° for 15 minutes or until brown. Combine eggs, brown sugar, coconut and nutmeats. Spread over shortbread. Put back in oven for 25 minutes at 375°. Makes 24 bars.

## CHESS CAKES

*Mrs. Gerald Giesbrecht (Audrey)*

2 sticks margarine
1 box light brown sugar
1/2 c. sugar
4 eggs (one at a time)
1 tsp. baking powder
2 c. flour
Pinch salt
1 tsp. vanilla
1 c. pecans

Melt margarine on low heat, then add brown sugar. Remove from heat; put in mixing bowl. Beat in remaining ingredients in order given. Pour in greased 9 x 13 inch pan or cookie sheet. Bake at 300° for 50 minutes or until done. Cut into bars while warm and roll in powdered sugar.

## COFFEE RAISIN BARS

*Mrs. Dale Harms (Viola)*

1 1/2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. cinnamon
1 c. brown sugar
1 egg
1 stick softened oleo
1/2 c. strong brewed coffee
1/2 c. raisins
1/4 c. chopped nuts

Sift flour, baking powder, soda, salt and cinnamon onto wax paper. Beat oleo, brown sugar and egg in a medium-sized bowl until light and fluffy. Stir in coffee alternately with flour mixture until dough is smooth. Add raisins and nuts. Spread batter evenly into a well-greased and floured 13 x 9 x 2 inch baking pan. Bake in moderate oven 350° for 20 minutes or until top springs back when lightly touched with the fingertips. Drizzle frosting over while warm.

*ICING:*

Combine:

1 c. powdered sugar
1 T. oleo
1/2 tsp. vanilla
2 T. milk

## MACAROON BARS

*Mrs. Roger Leatherman (Kathy)*

2 c. crushed graham crackers
1 stick melted oleo
1 can Eagle Brand milk
1 pkg. coconut (2 c.)
1/2 c. chopped nuts
1 *or* 2 c. chocolate chips

Mix graham crackers and oleo and spread on oblong 13 x 9 x 2 inch pan. Bake 10 minutes at 350°. Mix Eagle Brand milk, coconut and nuts. Spread over baked crumbs and bake 15 minutes longer. Remove from oven and place 1 or 2 cups chocolate chips on top. When softened, spread evenly. These taste like Mound candy bars.

## PUMPKIN BARS

*Mrs. Terry Harms (Judy)*

4 eggs, beaten
1 c. oil
2 c. sugar
1 c. pumpkin*
1 1/2 tsp. salt
2 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
2 c. flour
1 c. nuts or raisins

Combine all ingredients. (Nuts may be put in the cake or the icing.) Pour into a greased and floured pan 15 1/4 x 10 1/4 inch. Bake at 350° for 20 to 25 minutes.

*Cooked, mashed butternut squash may be used instead of pumpkin.

*ICING*

3 oz. cream cheese
6 T. butter
2 c. powdered sugar
1 tsp. vanilla
1 tsp. milk *or* as needed

Mix until creamy and spread over warm bars.

## CEREAL-COCONUT BARS

*Mrs. Clayton Yost (Sherry)*

3/4 c. oleo
1 1/4 c. sugar
2 T. milk
1/4 tsp. salt
1 c. chopped dates
1 T. vanilla
2 T. lemon juice
6 c. Rice Krispies
1 c. chopped nuts
3 1/2 oz. coconut

Cook first five ingredients until soft ball stage, 240°, stirring occasionally. Remove from heat and add vanilla and lemon juice. In greased 13 x 9 inch pan combine Rice Krispies and nuts. Pour hot syrup over cereal mixture. Stir lightly to coat. Spread evenly. Sprinkle coconut on top. Press firmly into pan. Let set at least 4 hours.

These are different but very good. I like to make them at Christmas.

## PECAN PIE BARS

*Mrs. Dave R. Unruh (Vadalene)*

1 pkg. yellow cake mix
1/2 c. melted butter *or* margarine
1 egg
1 1/2 c. dark corn syrup
1/2 c. brown sugar
1 tsp. vanilla
3 eggs
1 c. chopped pecans

Continued Next Page

## PECAN PIE BARS (CONTINUED)

Reserve 2/3 cup cake mix for filling. Combine cake mix, melted butter and 1 egg. Mix well. Press into greased 9 x 13 inch pan. Bake 350° for 18 to 20 minutes until light brown. Combine syrup, reserved cake mix, 3 eggs, brown sugar and vanilla. Beat at medium speed 1 to 2 minutes. Pour over crust. Sprinkle pecans on top. Bake 350°, 30 minutes or until filling is set. Cool; cut into bars.

## MAPLE PECAN SQUARES

*Mrs. Don Dirks (Carol)*

1 1/2 c. flour
1/4 c. brown sugar
1/2 c. butter
2/3 c. brown sugar
1 c. maple syrup (pancake)
2 eggs, beaten
2 T. flour
1/4 tsp. salt
1/2 tsp. vanilla
1 c. chopped nuts

Combine 1 1/2 cups flour, 1/4 cup brown sugar and butter in bowl. With a fork, mix until consistency of fine cornmeal. Press mixture into 9 x 13 inch pan. Bake at 350° for 15 minutes. Combine 2/3 cup brown sugar and syrup in small saucepan. Simmer 5 minutes. Pour over beaten eggs, stirring constantly. Stir in remaining ingredients except nuts. Pour mixture over baked crust. Sprinkle with nuts and bake at 350° for 20 to 25 minutes. Cool in pan. Cut into bars.

## FROSTED PINEAPPLE SQUARES

*Mrs. Dale Leatherman (Wilma)*

1/2 c. sugar
3 T. cornstarch
1/4 tsp. salt
1 egg yolk, lightly beaten
1 (1 lb. 14 oz.) can pineapple chunks, undrained
2/3 c. milk
1 tsp. sugar
1 pkg. yeast
1/4 c. very warm water
4 egg yolks, lightly beaten
4 c. flour
1 c. (2 sticks) oleo

Mix 1/2 cup sugar, cornstarch and salt in saucepan. Stir in egg yolk and pineapple. Cook over medium heat, stirring constantly, until thick and smooth, about 7 minutes. Cool to lukewarm while preparing dough. Scald milk; add 1 teaspoonful sugar; cool to lukewarm. Dissolve yeast in very warm water; add to milk mixture. Stir in beaten egg yolks. Measure flour into large bowl. Cut oleo into flour until mixture resembles coarse meal. Stir in yeast and milk mixture; blend thoroughly. Dough will be soft and moist. Divide in half. Roll half out on floured board to fit bottom of jelly roll pan and overlap edges, about 16 x 10 inches. Spread cooled pineapple filling. Roll remaining dough large enough to cover filling. Seal edges. Snip surface of dough with scissors to let steam escape. Cover; let rise in warm place until doubled in bulk, about 1 hour. Bake at 375°, 35 to 40 minutes. Frost with confectioners' sugar icing. Serve warm.

*A man's true wealth is the good he does in the world.*

# CANDY

## FIVE MINUTE FUDGE

*Mrs. Richard Harms (Starla)*

1 lb. powdered sugar
1/2 c. cocoa
1/4 tsp. salt
6 T. butter or oleo
4 T. milk
1 T. vanilla
1 c. nuts

Combine all ingredients in double boiler over simmering water. Stir until smooth. Add nuts. Spread quickly in buttered 9 x 5 inch loaf pan. Cool.

*NOTE:* A quick candy and good to have with popcorn.

## FUDGE

*Mrs. Howard Nickel (Jane)*

1 lb. sugar (2 1/4 c.)
1 small can evaporated milk (6 oz. *or* 3/4 c.)
1/4 c. butter *or* oleo
1 T. water (optional)
1 T. corn syrup
4 T. cocoa

Put all ingredients in saucepan. Melt slowly until mixture thickens and is smooth. Boil quickly until it forms soft ball. Remove from heat, place in cold water and beat until thick. Pour into greased pan.

## PEANUT BUTTER CUPS

*Miss Andrea Eicher*

1/3 lb. graham crackers, crushed fine
1 c. peanut butter
1/2 lb. butter *or* margarine
1 lb. powdered sugar
2 c. chocolate chips

Combine crumbs, butter, peanut butter and sugar. Work together until smooth. Press this mixture into a 9 x 9 inch buttered pan or a larger pan if you want thinner bars. Melt chocolate chips over hot water. Spread over cracker mixture. Refrigerate until firm. Cut in squares.

Also submitted by Mrs. Stanley Koehn.

## PEANUT BUTTER FUDGE

*Mrs. Lee Koehn (Janice)*

2 c. sugar
3 T. oleo
1/2 c. evaporated milk
1 c. miniature marshmallows
12 oz. chunky peanut butter
1 tsp. vanilla

In electric skillet set at 280°, combine sugar, oleo and evaporated milk. Boil 5 minutes, stirring constantly. Turn off heat and add marshmallows, peanut butter and vanilla. Stir until marshmallows are melted and blended. Pour into buttered 8 inch square pan. Cool and cut.

## PEANUT BUTTER FUDGE

*Mrs. Marshall Harms (Pauline)*

2/3 c. evaporated milk
1 2/3 c. sugar
1 1/2 c. marshmallows
1 tsp. vanilla
Nuts
1/2 c. peanut butter

Combine milk and sugar. Heat to boiling and boil 8 minutes. Stir quite often. Remove from heat; add marshmallows. Stir until melted. Cool some and add peanut butter, vanilla and nuts. Finish cooling. Pour in pan or on wax paper.

## PEANUT BUTTER FUDGE

*Mrs. Carl Dyck (Becky)*

3 c. brown sugar
1 c. evaporated milk
1 c. peanut butter

Combine sugar and milk in saucepan. Bring to boil, stirring constantly. Cook to firm soft ball (approximately 20 minutes). Remove from heat and add peanut butter. Do not stir. Let set until pan is cool. May be placed in refrigerator. When cool, beat by hand until fudge loses its gloss and begins to take shape. Pour into cake pan.

Carol Buerge Kinnard gave me this recipe. Carl sure likes it.

## O HENRY BARS

*Mrs. Don Dirks (Carol)*

1 stick oleo, melted
4 c. oatmeal
3 tsp. vanilla
1/2 c. dark Karo syrup
1 c. brown sugar
1 (12 oz.) pkg. chocolate chips
1/2 c. peanut butter

Mix oleo, oatmeal, vanilla, syrup and sugar together. Pat into 9 x 13 inch pan. Bake at 350° for 15 minutes. Cool. While crust is baking, place chocolate chips and peanut butter in baking dish and melt in oven. Spread on cooled crust.

## PEANUT BRITTLE

*Mrs. Don Dirks (Carol)*

3 c. white sugar
1/2 c. water
3 tsp. soda
1 tsp. salt
1 c. white Karo syrup
3 c. raw peanuts
3 tsp. butter

Mix sugar, syrup and water together and cook until mixture threads. Add peanuts and stir continuously, cooking until syrup mixture turns light brown in color and peanuts are done. Remove from fire and add soda, salt and butter. Stir until thoroughly mixed and pour onto a buttered cookie sheet. Spread thin as possible.

*Leisure time is no longer a problem in the big cities.*
*Thanks to modern transportation, you use it getting to and from work.*

## PEANUT BRITTLE

*Miss Nadine Penner*

| | |
|---|---|
| 2 c. sugar | 1 T. butter |
| 1 c. white corn syrup | 1 *to* 1 1/2 tsp. soda |
| 1/2 c. water | 1 tsp. vanilla |
| 2 c. raw peanuts | |

Boil sugar, syrup and water to soft ball. Add butter and peanuts and cook until syrup turns a golden brown (hard crack). Add soda and vanilla. Mix well and pour into buttered pan and spread thinly. Cook in large kettle as mixture will foam up when you add the soda.

This is sure to be one of Dad's favorites.

Also submitted by Mrs. Durwin Unruh.

## PEANUT CLUSTERS

*Mrs. Francis Peters (Anna)*

| | |
|---|---|
| 1 lb. almond bark | 13 oz. salted peanuts or more |
| 12 oz. pkg. chocolate chips | |

Melt almond bark and chips in double boiler or low oven. Add nuts. Mix well and drop by spoon onto wax paper. Cool.

## BUTTER CRUNCH CANDY

*Mrs. Kenneth Koehn (Karen)*

| | |
|---|---|
| 1 c. butter | 2 T. water |
| 1 c. sugar | 3/4 c. nuts, chopped fine |
| 1 T. corn syrup | 1 pkg. (6 oz.) chocolate chips |

Butter cookie sheet. Melt butter; add sugar and heat to boiling, stirring. Add water and syrup. Cook over medium heat and stir until 290° or until brittle when dropped in water. Remove from heat and stir in nuts. Pour onto cookie sheet and spread 1/4 inch thick. Let cool. Melt chips and spread half over crunch. When firm, turn over and spread with remaining chocolate. Allow chocolate to harden, then break in pieces.

Also submitted by Miss Elaine Mininger.

## BUTTER BRICKLE

*Mrs. Durwin Unruh (Shirley)*

| | |
|---|---|
| 1 c. chopped nuts | 1/2 lb. butter (do not use margarine) |
| 1 c. brown sugar | 6 (15¢) chocolate candy bars, plain |

Butter an 8 x 10 inch pan and cover with chopped nuts. Mix butter and brown sugar together and boil for 10 minutes over low heat, stirring constantly. Pour at once over chopped nuts. Break candy bars into pieces; drop over candy mixture and spread with a knife so the candy will melt. Cut into pieces while still warm.

*NOTE:* You will like this candy and will make it again.

## BUCKEYE CANDY

*Mrs. Charles Seiler (Cynthia)*

1 lb. crunchy peanut butter
1/2 lb. melted oleo
1 1/2 lb. powdered sugar
8 oz. chocolate chips
1/4 paraffin wax bar

Mix peanut butter and melted oleo together. Add powdered sugar and mix well. Roll into 1 inch balls and insert a toothpick in each ball. Chill overnight or a couple hours. Melt chocolate chips and wax over a double boiler. Dip balls in.

## PEANUT BUTTER DROPS

*Mrs. Naomi Buerge*

3 lb. powdered sugar
4 c. peanut butter
2 sticks melted oleo
3/4 bar paraffin wax
8 oz. sweet milk chocolate bar

Pour melted oleo over peanut butter and powdered sugar. Mix well and shape into little balls. Melt wax and chocolate in double boiler over water. Dip balls in mixture and lay on wax paper. This makes a big batch.

## PEANUT BALLS

*Miss Ruth Penner*

2 c. peanut butter
1 stick oleo
1 lb. powdered sugar
3 c. Rice Krispies
1 large Hershey bar
1 (6 oz.) pkg. chocolate chips
1/2 bar paraffin

Mix peanut butter, oleo and powdered sugar real good with electric mixer. Stir in 3 cups Rice Krispies. Form in small balls the size of walnuts and chill.

Melt over hot water 1 large Hershey bar, 1 package chocolate chips and paraffin. Dip balls in this mixture. Very good.

## COCONUT BON BONS

*Mrs. Jerry Koehn (Jane)*

5 1/4 c. sifted powdered sugar
1 can sweetened condensed milk
1 stick melted oleo
1 (14 oz.) pkg. flaked coconut
2 c. chopped pecans
12 oz. milk chocolate chips
1/2 bar paraffin wax

Add oleo, coconut and pecans to powdered sugar and milk. Mix. Roll into small balls and chill 1 hour or more. Melt chocolate chips in double boiler. Add paraffin wax. With a toothpick, dip each ball in the chocolate. This is a large recipe.

## BON BONS

*Mrs. Ben Dyck (Althea)*

2 c. crunchy peanut butter
3 c. Rice Krispies, crushed
1 stick oleo, melted
1 lb. powdered sugar
1 tsp. vanilla
1 pkg. chocolate chips
2 T. paraffin wax

Combine first 5 ingredients. Shape into balls. Cover balls in chips and wax melted slowly in double boiler. Place on wax paper to dry.

## COCONUT SWIRLS

*Mrs. Clayton Yost (Sherry)*

| | |
|---|---|
| 2 T. oleo | 2 c. powdered sugar |
| 3 T. water | 1/2 c. powdered milk |
| 1 tsp. vanilla | 3 c. coconut |

Melt oleo in 2 quart saucepan. Take from heat and add water and vanilla. Mix sifted powdered sugar and powdered milk; add to oleo mixture, 1/2 cup at a time, mixing well after each addition. Stir in coconut. Drop by teaspoonfuls on waxed paper. Let stand until firm. Dip in chocolate almond bark or melted chocolate chips. Chill.

## ALMOND PARTY MIX

*Mrs. Orval Peters (Leona)*

| | |
|---|---|
| 2 lb. almond bark *or* white chocolate | 3 c. pretzel sticks |
| 3 c. Cheerios | 3 c. Rice Chex |
| 3 c. Kix | 2 c. pecans halves |
| 2 c. golden grahams | |

Melt almond bark in oven until melted at 300°. Mix together ingredients. Add melted chocolate and mix thoroughly. Let stand in cool place until firm. Melted almond bark is also good on pretzels or pecans alone.

Also submitted by Mrs. Randy Peters (Cynthia).

## SPECIAL K TREATS

*Mrs. Dayton Unruh (Martha)*

| | |
|---|---|
| 2 c. Special K cereal | 1 c. salted peanuts |
| 2 c. miniature marshmallows | 2 lb. white chocolate |
| 2 c. crushed graham crackers | |

In a large mixing bowl mix all ingredients with the melted white chocolate. Drop by teaspoonfuls on waxed paper.

## HOPSCOTCH CANDY

*Mrs. Melvin Iutzi (Sandra)*

| | |
|---|---|
| 1 1/2 c. peanut butter | 6 oz. chow mein noodles |
| 3 c. butterscotch morsels | 10 oz. bag small marshmallows |

Melt peanut butter and butterscotch morsels over low heat. Remove from heat and stir in marshmallows and chow mein noodles. Drop by spoon on waxed paper and cool.

These are easy to make and delicious if you like butterscotch.

## CHURCH WINDOWS

*Mrs. Carl Dyck (Becky)*

| | |
|---|---|
| 1 (12 oz.) pkg. chocolate chips | 1 (10 1/2 oz.) pkg. colored marshmallows |
| 1 stick oleo | Chopped nuts |

Melt chips and oleo in double boiler. Add marshmallows and a few chopped nuts if desired. Quickly roll onto wax paper well covered with powdered sugar and freeze until firm. Slice. Makes a beautiful candy.

*NOTE:* One recipe says to roll in powdered sugar and coconut.

Also submitted by Mrs. Steven Redger.

## MELLO-MELLOW

*Mrs. Rodney Giesbrecht (Melva)*

2 T. butter *or* oleo
1/2 c. peanut butter
1 (12 oz.) pkg. semi-sweet chocolate chips
1/2 tsp. vanilla
1 c. pecans, chopped
Miniature marshmallows

Grease a 9 x 12 inch pan with butter. Spread marshmallows evenly over the bottom. Melt butter, stir in peanut butter, add chocolate chips. Stir until chocolate chips are melted. Remove from heat. Add vanilla. Fold in chopped pecans. Spread over marshmallows. Put in refrigerator 1 hour. Keep refrigerated.

## ROCKY ROAD CANDY

*Mrs. Ben Dyck (Althea)*

1 lb. milk chocolate
1/2 lb. semi-sweet chocolate
1/8 lb. oleo *or* butter
1/2 lb. small marshmallows
1 lb. walnut *or* pecans meats
1/2 tsp. vanilla

Melt chocolate and butter slowly in double boiler. Remove from stove and add marshmallows and nuts. Pour into buttered pan. Place in refrigerator until hardened. Makes 3 pounds.

## CHOCOLATE SCOTCHEROOS

*Mrs. Verle Peters (Vesta)*

1 c. sugar
1 c. light corn syrup
1 c. peanut butter
6 c. Rice Krispies
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips

Bring sugar and corn syrup to boil in a 3 quart saucepan. Remove from heat. Blend in the peanut butter and Rice Krispies. Press into buttered 13 x 9 inch pan. Melt over low heat the chocolate and butterscotch chips. Spread over top and chill 5 minutes or until firm.

## BABY RUTH BARS

*Mrs. Lavern Schmidt (Joyce)*

1 c. sugar
1 1/2 c. white Karo syrup
1 c. brown sugar
1 c. peanut butter
7 c. corn flakes
1 c. Spanish peanuts
1 (12 oz.) pkg. sweet chocolate chips
3 T. peanut butter

Mix sugar, Karo and brown sugar; bring to boil and boil one minute. Remove from heat. Add 1 cup peanut butter. Pour over cornflakes and peanuts. Pour in buttered 11 x 15 inch pan. Melt chocolate chips and 3 tablespoonfuls peanut butter. Spread on bars. Cut white still warm.

*Work is better than play -- to those who love it.*

## CHOCOLATE-DIPPED CHERRY CORDIALS

*Mrs. Lee Koehn (Janice)*

1/4 c. butter
1 T. milk
1/8 tsp. almond extract
2 1/4 c. powdered sugar
1/2 tsp. vanilla
40 maraschino cherries, drained (approximately)
1 c. chocolate chips
1 large (4 oz.) milk chocolate bar
1 T. shortening

Thoroughly cream butter, sugar and milk. Blend in vanilla and almond extract. Mold mixture just enough around each cherry to completely cover cherry. Place on waxed paper-covered tray. Cover and chill. Combine chocolate chips, chocolate bar and shortening in top of double boiler over hot, not boiling, water. Melt, stirring occasionally, to blend well. Remove the top of double boiler from heat. Cool to about 82° or until mixture begins to set. Rewarm to dipping consistency, 95°. Dip cherry centers into chocolate mixture; remove with fork. Chill 20 minutes. Store in a cool place a day or two until centers become liquid.

## DATE NUT ROLLS

*Miss Sue Schmidt*

1 lb. dates, cut or diced
1 lb. marshmallows (miniature)
2 c. shelled walnuts
1 lb. graham crackers, crushed (save a little for on top)
2 c. whipping cream

This can be made in a pan and cut in squares.

## DATE ROLL

*Mrs. Edwin Schmidt (Dorothy)*

1/2 lb. pitted dates, cut in pieces
2 1/2 c. sugar
1 tsp. butter
1 c. unchopped pecans
1 c. milk

Mix dates, sugar and milk in saucepan and bring to boil. Stir constantly while boiling until it forms a chewy ball (soft ball) when tried in cold water. When done, add 1 teaspoonful butter. Beat until stiff and add one cup or more of unchopped pecans. Roll in wet cloth or plastic. Cut in slices for serving.

## DATE CANDY BALLS

*Mrs. Dwayne Peaster (Nancy)*

1 c. dates, chopped
1 c. granulated sugar
1/2 c. butter
1/4 tsp. salt
2 eggs, slightly beaten
1 tsp. vanilla
2 c. Rice Krispies
1/2 c. chopped nuts
Coconut *or* sugar

Cook first five ingredients in skillet for 10 minutes. Add vanilla. Pour over Rice Krispies and nuts. Let stand until cool. Roll in balls and roll in fine coconut or sugar.

Pauline Shelley gave me this recipe.

## CARAMELED APPLES

*Mrs. Carl Dyck (Becky)*

6 to 8 apples
1 c. sugar
3/4 c. light corn syrup
1 (14 oz.) sweetened condensed milk
1/8 tsp. salt
1/4 c. butter
1 tsp. vanilla

Insert skewers in washed and dried apples. Cook sugar, syrup, milk and salt, stirring at all time, to soft ball, 230°. Remove from heat. Cool slightly. Stir in butter and vanilla. Working quickly, dip apples in caramel. Place apples on buttered wax paper to cool.

## MARSHMALLOW CREME

*Mrs. Clayton Yost (Sherry)*

3 egg whites
2 c. white syrup
1/2 tsp. salt
2 c. sifted powdered sugar
1 T. vanilla

In a large bowl combine egg whites, syrup and salt. Beat for 10 minutes at high speed until thick. Add powdered sugar at low speed. Then add vanilla and beat until blended. Makes two quarts. So good on warm, buttered toast!

## DIVINITY

*Mrs. Ben Dyck (Althea)*

4 c. sugar
1 c. white Karo
3/4 c. water
2 1/2 c. chopped nuts
3 egg whites
1 tsp. vanilla

Boil syrup to 255°. Slowly add to beaten egg whites. Continue beating until mixture loses gloss. Add vanilla and nuts. Drop by spoon on wax paper.

## RASPBERRY DIVINITY

*Mrs. Maurice Eicher (Pat)*

3 c. sugar
3/4 c. light corn syrup
1/2 c. hot water
2 egg whites
1 pkg. (3 oz.) raspberry gelatin
1 c. chopped nutmeats

Cook sugar, syrup and water together over moderate heat until it reaches the hard ball stage, 252°, by candy thermometer, stirring often. Beat egg whites until foamy, then add the gelatin and continue beating until egg whites stand in peaks. Then slowly beat in the hot syrup mixture; continue beating until a test spoonful will hold its shape. Then add nuts and drop quickly onto waxed paper or pour out on greased dish or pan and cut into pieces. If desired, add finely chopped candied fruit (green is pretty) when nuts are added.

Mrs. Galen Ensz also submitted this and her recipe called to 1/2 cup grated coconut and the Jell-O can be replaced with 1 package Knox gelatin and 1/3 cup sugar.

## CHRISTMAS DIVINITY

*Mrs. Marshall Harms (Pauline)*

| | |
|---|---|
| 3 c. white sugar | 2 egg whites |
| 3/4 c. light Karo | 2 T. cherry gelatin |
| 3/4 c. hot water | 1 tsp. vanilla |
| 1/4 tsp. salt | Nuts |

Butter sides of heavy pan. Combine sugar, syrup, water and salt. Cook and stir until dissolved. Bring to boil, then cook without stirring to 265°. While cooking, beat egg whites to soft peaks. Gradually add gelatin and beat to stiff peaks.

Pour hot mixture slowly over egg whites, beating constantly with mixer at high speed until soft peaks. Add vanilla. Continue beating until it loses its gloss or nearly so. Add nuts and finish beating by hand. Drop by teaspoonfuls on waxed paper.

## MY FAVORITE TAFFY

*Mrs. Wilbert Peters (Imo)*

| | |
|---|---|
| 2 1/2 c. white sugar | 1/4 c. water |
| 1 1/2 c. light Karo | 1 tsp. vanilla |
| 1/2 c. milk | 1/2 inch cut from bar of paraffin |
| 1 tsp. Knox gelatine | 1 T. butter |

Soften gelatine in water. Set aside. Combine sugar, syrup and milk in saucepan and bring to rolling boil. Add gelatine and wax. Continue boiling to crack stage ball, 290° to 295°. Remove from heat and add butter. Pour onto well-buttered cookie sheet and place in freezer compartment to cool. As mixture begins to harden around the sides, fold in into the middle. Repeat this until it is cool enough to pull. Place candy onto pulling hook; pull into a rope, twisting as you pull. Rehook and pull longer each time, up to 12 to 15 feet. Continue to pull until rope begins to break into threads. Remove from hook. Stretch into thin rope. Cut into inch pieces. Wrap in wax paper. Good luck!

## APPLE TAFFY

*Mrs. Steven Redger (Becky)*

| | |
|---|---|
| 1 c. butter | 1/2 c. apple jelly |
| 3 c. sugar | 2 tsp. cocoa |
| 1/2 c. whipping cream | |

Melt butter in saucepan. Add other ingredients in order given and cook over low heat for about 30 minutes. Stir in first to get things mixed and then leave off stirring completely or it will get sugary. If you are using a candy thermometer, it should reach about 240°, a little hotter than soft ball stage.

Pour in buttered 8 x 8 inch pan. Cool; cut into squares. Wrap each piece in wax paper if desired. This is delicious!

*I saw tomorrow look at me through little children's eyes,*
*And thought how carefully we'd teach if we were wise.*

## CARAMEL POPCORN BALLS

*Mrs. Carl Dyck (Becky)*

| | |
|---|---|
| 1/4 c. butter | 2/3 c. sweetened condensed milk |
| 1 c. brown sugar | 1/2 tsp. vanilla |
| 1/2 c. light corn syrup | 5 qt. popped corn |

Combine butter, syrup and sugar. Stir well. Bring to boil. Stir in milk. Simmer, stirring constantly, until mixture comes to soft ball. Add vanilla; pour over popped corn. With buttered hands, form into balls. Place on waxed paper. Makes approximately 15.

## MY FAVORITE TAFFY

*Mrs. Durwin Unruh (Shirley)*

| | |
|---|---|
| 3 c. sugar | 1 T. vinegar |
| 2 c. white syrup | 2 tsp. vanilla |
| About 1 T. butter | Pinch salt |

Cook sugar, butter and vinegar to 256° to 258°. (Temperature may vary with altitude and a humid climate.) Add vanilla and bring back to desired temperature. Pour into Teflon pans or lightly butter other kind. Pull when cool enough but don't wait until it's too hard to pull. It may still be quite warm when ready to pull. It will be best to pull without butter on hands as too much butter will make taffy soft, because the butter has not been cooled.

For chocolate taffy, add 4 squares semi-sweet chocolate or 3 squares unsweetened chocolate. You may add different flavorings also, but always bring back to your desired temperature.

This is a soft chewable taffy and the children will love it.

## CRISPY CARAMEL CORN

*Mrs. Roy Unruh (Phyllis)*

| | |
|---|---|
| 7 qt. popped corn | 1/2 c. light corn syrup |
| 1 c. peanuts | 1 tsp. salt |
| 2 c. brown sugar | 1 tsp. vanilla |
| 1 c. margarine | 1/2 tsp. soda |

Combine brown sugar, margarine, corn syrup and salt. Bring to boil and boil for five minutes. Remove from heat and stir in vanilla and soda. Pour over freshly popped corn and peanuts. Mix well and turn out onto two large cake pans or cookie sheets. Place in 250° oven for 1 hour; stir occasionally. When cool enough to handle, break apart and store in tightly covered containers. Instead of peanuts, try adding 1/2 cup peanut butter along with vanilla and soda.

Mrs. Dan Holdeman also submitted this.

*The only sound opinions some people have about world affairs are a lot of noise.*

## BAKED CARAMEL CORN

*Mrs. James Jantzen (Doreen)*

2 c. brown sugar
1/2 c. white syrup
1 c. margarine
1/2 tsp. soda
1 tsp. vanilla
7 qt. popcorn

Combine brown sugar, white syrup and margarine. Bring to a boil and boil 3 or 4 minutes. Remove from heat and add soda and vanilla. Stir into popcorn. Pour onto large trays and bake for 1 hour at 200° or slightly more. Stir 2 or 3 times. Let cool. Stores indefinitely.

§§§§§

# Desserts

# DESSERTS

## CARAMEL DESSERT

*Mrs. Weldon Miller (Elaine)*

1 1/2 c. crushed graham crackers
4 T. oleo, melted
1 T. sugar
16 caramels
24 large marshmallows
1/2 c. milk
1 c. cream, whipped
1/4 c. chopped pecans

Mix together crackers, oleo and sugar. Pat into bottom of baking dish, saving 1/4 cup for topping. Combine caramels, marshmallows and milk in double boiler. Heat and stir until caramels and marshmallows are melted. Cool. Add cream and pecans. Pour onto crust. Sprinkle reserved crumbs on top.

## JIFFY DESSERT

*Mrs. Richard Jantzen (Linda)*

1 chocolate Jiffy cake mix
1 small pkg. instant vanilla pudding
1 small pkg. instant chocolate pudding
1 (8 oz.) pkg. cream cheese
1 (9 oz.) carton Cool Whip

Mix cake according to directions and bake in a greased 9 x 12 inch pan. Bake until done (doesn't take as long as directions say because of larger pan). Cool. Add cream cheese to vanilla pudding which has been mixed according to directions. Pour on cooled cake. Mix the chocolate pudding and pour over vanilla pudding mix. Spread Cool Whip on top.

*NOTE:* Very easy and delicious.

## BREAD PUDDING

*Mrs. Harry Schmidt (Stella)*

2 c. milk
2 eggs
1/2 c. sugar
1 tsp. vanilla
2 slices bread, broken in pieces

Bake in 9 x 9 inch pan at 350° for 40 to 45 minutes or until knife comes out clean. Whipped cream topping may be used if desired.

## RITZ CRACKER DESSERT

*Mrs. Dale Harms (Viola)*

35 Ritz crackers, crushed
4 egg whites
1 T. vanilla
1 c. sugar
1 c. chopped pecans
Cool Whip

Beat egg whites until firm, not stiff. Add sugar gradually. Add crushed crackers and rest of the ingredients. Pour in pan (do not grease). Bake 25 minutes at 325°. When cool, top with Cool Whip and refrigerate.

### PEANUT PUDDING CAKE

*Mrs. Jay Diller (Grace)*

1 c. flour
1/2 c. oleo
1 c. dry roasted peanuts
1/3 c. peanut butter
1 (8 oz.) pkg. cream cheese, softened
1 c. powdered sugar
1 (9 oz.) carton Cool Whip
1 small pkg. instant vanilla pudding
1 small pkg. instant chocolate pudding

Blend flour and oleo with fork and add 2/3 cup peanuts. Pat into 9 x 12 inch or 9 x 13 inch pan. Bake 20 minutes at 350°. Cool. Cream peanut butter and cream cheese. Mix in powdered sugar and blend in 1 cup Cool Whip. Spread mixture over crust. Prepare vanilla pudding as directed. Spread over powdered sugar layer and chill. Prepare chocolate pudding. Spread over vanilla layer and chill. Top with Cool Whip and sprinkle with peanuts.

Also submitted by Mrs. Galen Schmidt. This is really good!

### CHERRY PUDDING

*Mrs. Hank Kaufmann (Diane)*

1 c. sour cherries
3/4 c. sugar
1/4 c. warm water
2 T. oleo
1/4 c. sugar
1 c. flour
1/2 c. milk
1 tsp. baking powder

Heat cherries with sugar until dissolved. Add 1/4 cup warm water. Cream oleo and sugar (1/4 cup) until well mixed (will not be creamy). Mix flour and baking powder. Add flour mixture and milk alternately to creamed mixture and beat hard for 1 minute. Spread batter in a 9 x 9 inch buttered pan. Pour cherries on top of batter and bake at 350° for 30 minutes. Serve hot with rich cream or cold whipped cream.

*NOTE:* Cool Whip or ice cream can take the place of cream.

### CHERRY DELIGHT

*Mrs. Steven Redger (Becky)*

20 large marshmallows
1/2 c. milk
1 pkg. Dream Whip
18 graham crackers
1/3 c. sugar
1/4 c. butter
1 can Wilderness cherry pie filling

Cook marshmallows and milk until marshmallows are dissolved. Cool. Add Dream Whip made according to directions on package. Set aside. Crush graham crackers. Add sugar and butter. Pat a layer of graham cracker crumbs (reserve some) in a 8 x 8 inch dish. Put a layer of the marshmallow mixture (1/2 of it) over the graham crackers. Pour pie filling over marshmallow mixture. Pour remaining marshmallow mixture over pie filling. Top with remaining graham cracker crumbs. Chill until set.

*NOTE:* Blueberry pie filling may be used in place of cherry.

## CHERRY CHEESE DESSERT

*Miss Marilda Friesen*

20 graham crackers, crushed
1/2 c. sugar
1/2 c. butter
2 eggs
1 (8 oz.) cream cheese
1 c. sugar
1 tsp. vanilla
1 can cherry pie filling

Blend crackers, 1/2 cup sugar and butter. Press into 13 x 9 inch pan. Cream together eggs, sugar, cream cheese and vanilla. Spread on top of cracker crust and bake at 350° for 20 minutes. Cool. Spread pie filling on and refrigerate.

## CHERRY CHEESECAKE

*Mrs. Dallas Koehn (Deanne)*

1 pkg. graham crackers, crushed
2 T. sugar
3 T. melted butter *or* margarine
1 (3 oz.) pkg. instant vanilla pudding
2 c. sour cream
1 (8 oz.) pkg. cream cheese
1/4 c. sugar
2 tsp. almond flavoring
1 tsp. vanilla
1 can cherry pie filling

Combine graham crackers, sugar and butter. Press into 13 x 9 inch pan. Combine pudding mix, sour cream and softened cream cheese. Whip until smooth. Slowly stir in sugar and flavorings. Pour over crust. Spread with pie filling. Refrigerate.

## CHEESECAKE

*Mrs. Clayton Yost (Sherry)*

1 tall can evaporated milk (1 2/3 c.)
1 pkg. lemon Jell-O (3 oz.)
1 c. boiling water
2 1/2 c. graham cracker crumbs
2 T. sugar
1/2 tsp. cinnamon
1 stick melted oleo
1 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 tsp. vanilla

Freeze milk and beaters until ice crystals form. Dissolve gelatin in boiling water. Cool to room temperature.

Combine crumbs, 2 tablespoonfuls sugar, cinnamon and oleo. Press 3/4 of mixture in 13 x 9 x 2 inch pan.

Beat milk until fluffy. Beat cream cheese and 1/2 cup sugar until light and fluffy. Blend in cooled gelatin and vanilla. Add milk to cream cheese mixture. Beat at high speed for 2 minutes. Pour onto crumbs. Sprinkle remaining crumbs over top. Chill until firm, approximately 3 hours.

*Fear constitutes the worst leakage of the soul.*

## LEMON CHEESECAKE

*Mrs. Roger Ensz (Julie)*

1 c. flour
1 stick oleo, softened
1/2 *to* 1 c. nuts, chopped
8 oz. cream cheese, softened
3/4 c. powdered sugar
Dream Whip *or* Rich's topping
2 boxes lemon instant pudding
3 c. milk

Combine flour, oleo and nuts. Press in pan and bake 15 minutes at 350°. Beat cream cheese, powdered sugar and stir in 1 cup whipped topping. Spread on top of cooled crust. Chill. Combine lemon pudding and milk. Spread on cream cheese layer. Let set. Top with whipped topping. This is good using other flavors of pudding, chocolate or pistachio.

## GRAHAM CRACKER DESSERT

*Mrs. Gerald Boeckner (Thelma)*

Whole graham crackers
1 pkg. (6 serving size) vanilla instant pudding
2 c. cold milk
1 c. thawed Cool Whip
1 can instant cherry pie filling

Line 9 inch square pan with whole graham crackers. Prepare pudding mix with 2 cups milk as directed on package. Let stand 5 minutes, then blend in Cool Whip. Spread half the pudding mixture over the crackers. Add another layer of crackers, top with remaining pudding, then more crackers. Spread cherry pie filling over top layer of crackers. Chill 3 hours. Blueberry pie filling may be used too. Most children really like this.

## ELEGANT LEMON CAKE ROLL

*Mrs. Galen Schmidt (Rosalie)*

4 eggs, separated
1/4 c. sugar
1 tsp. lemon extract
1 T. vegetable oil
1/2 c. sugar
2/3 c. sifted cake flour
1 tsp. baking powder
1/4 tsp. salt
Powdered sugar
Creamy lemon filling
1/2 c. flaked coconut
1/2 tsp. water
1 *to* 2 drops yellow food coloring

Beat egg yolks until light and lemon colored; gradually add 1/4 cup sugar. Stir in extract and oil; set aside. Beat egg whites until foamy; gradually add 1/2 cup sugar, beating until stiff. Fold yolk mixture into whites. Combine flour, baking powder and salt; fold into egg mixture. Grease a 15 x 10 x 1 inch jelly roll pan, line with wax paper, grease and flour paper. Spread batter on paper. Bake at 375° for 10 to 12 minutes. When cake is done, turn out onto towel sprinkled with powdered sugar, peel off paper, roll up and cool.

Continued Next Page

## ELEGANT LEMON CAKE ROLL (Continued)

*CREAMY LEMON FILLING:*

1 can sweetened condensed milk
1/3 c. lemon juice
1 *to* 2 tsp. grated lemon rind
5 drops yellow food coloring
1 (4 oz.) carton whipped topping

Prepare filling by combining milk, juice, rind and coloring. Fold in topping. Unroll cake, spread with half of filling, reroll, frost with remainder. Combine coconut, water and coloring in plastic bag. Shake. Sprinkle over cake roll. Refrigerate 1 to 2 hours.

## SIMPLE PUDDING DESSERT

*Mrs. Garland Koehn (Faylene)*

2 sticks oleo
2 c. flour
1/2 c. nuts
3 c. milk
2 boxes instant pudding (flavor desired)
1 carton whipped topping

Mix first three ingredients well. Pat into 9 x 13 inch cake pan. Bake at 350° until golden brown. Cool. Beat instant pudding with 3 cups milk. Spread over baked crust. Top with whipped topping. Refrigerate a couple hours before serving.

*NOTE:* May be made day ahead and refrigerated overnight, covered.

## FROZEN CREAM CHEESE DESSERT

*Mrs. Jerald Schmidt (Cheryl)*

2 eggs, separated
2 pkg. cream cheese (3 oz.)
1 c. sugar
1 tsp. vanilla
1/2 tsp. salt
1/2 pt. whipping cream
12 whole graham crackers
3 T. brown sugar
1/4 c. margarine

Cream egg yolks, cream cheese, sugar, salt and vanilla. Fold in stiffly beaten egg whites and whipped cream. Crush graham crackers; combine with brown sugar and margarine. Place 2/3 of mixture in 9 x 9 inch pan. Pour filling on top, then rest of graham cracker mixture. Freeze several hours or overnight.

## REFRIGERATOR PUDDING

*Mrs. Don Dirks (Carol)*

15 graham crackers, crushed
3 T. brown sugar
2 T. butter
2 egg yolks
3/4 c. milk
1/2 c. sugar
1/2 tsp. vanilla
Pinch salt
1 pkg. gelatin (minute)
2 egg whites
1 c. cream

Combine crackers, brown sugar and butter. Mix well. Press into pan. Combine egg yolks, milk, sugar, vanilla and salt. Bring to boil. Dissolve gelatin in 1/4 cup water. Add to cooked mixture while hot; let cool. Beat egg whites. Combine cooked mixture, egg whites and cream (whipped). Pour over crust. Store in refrigerator. Cool Whip or Dream Whip may be used in place of cream.

### ICE CREAM DESSERT

*Mrs. Roger Ensz (Julie)*

1 (15 oz.) pkg. Oreo cookies
1 stick oleo, softened
1/2 gallon vanilla ice cream
1 jar chocolate fudge topping
1 large tub Cool Whip
Chopped nuts

Crush cookies and mix with oleo. Pat in bottom of 13 x 9 inch or approximate size pan. Freeze until hard. Soften ice cream until soft enough to spread. Spread over crust and freeze again. Cover ice cream with topping. Freeze. Top with Cool Whip and sprinkle nuts on top. Freeze.

### BUTTERFINGER DESSERT

*Mrs. Terry Harms (Judy)*

1 1/2 pkg. graham crackers, crushed
30 saltine crackers, crushed
1 1/4 *to* 1 1/2 sticks melted oleo
2 small pkg. instant vanilla pudding
2 c. milk
1 qt. vanilla ice cream
1 small container Cool Whip
4 Butterfinger candy bars

Combine cracker crumbs and oleo. Press 3/4 of mixture into 9 x 13 inch pan. Combine pudding and milk. Beat 1 minute. Add ice cream. Beat until smooth. Pour over crumbs and refrigerate one hour (do not freeze). Spread with Cool Whip. Crush Butterfingers and add to remaining crumbs. Spread on top. An easy dessert that's not so rich.

Mrs. Larry Smith and Mrs. Herb Friesen also submitted this recipe.

### BUTTERSCOTCH DESSERT

*Mrs. Paul Yost (Verbena)*

1 c. flour
1/2 c. margarine
1/2 c. chopped walnuts
1 carton (large size) whipped topping
1 pkg. (8 oz.) cream cheese
1 c. powdered sugar
3 boxes instant butterscotch pudding
3 1/2 c. milk
1 tsp. vanilla
1 tsp. burnt sugar flavoring (optional)

Combine flour, margarine and walnuts. Pat mixture into 9 x 13 inch pan. Bake at 350° for 15 minutes. Cool. Mix 1 cup whipped topping, cream cheese and powdered sugar. Spread on cooled crust. Whip together pudding mix, milk, vanilla and burnt sugar flavoring. Pour on cheese layer. Cover top with remaining whipped topping. Chill.

Miss Roma Jantz also submitted this.

### ICE CREAM PIES

*Mrs. Don Dirks (Carol)*

1/2 c. peanut butter
1/2 c. white syrup
4 c. Rice Krispies
Ice cream

Mix peanut butter and white syrup together. Add Rice Krispies. Press into 10 inch pie plate. Chill. Fill with ice cream. Peaches or other fruit are good as toppings when pie is served.

## DONELLA'S DESSERT

*Mrs. Lavern Schmidt (Donella)*

1 c. crushed graham crackers
1 c. crushed Cap'n Crunch cereal
2/3 c. butter *or* margarine
2 c. powdered sugar
2 squares melted chocolate
3 eggs, separated
Pinch salt
1/2 gallon vanilla ice cream

Butter 9 x 13 inch pan well. Combine crumbs; reserve a few for top of dessert. Spread the rest evenly in pan. Cream butter, powdered sugar, melted chocolate, egg yolks and salt. Beat egg whites until stiff and fold into creamed mixture. Spoon over crumbs. Freeze. When firm, spread ice cream over top. Sprinkle with reserved crumbs and chopped nuts if desired. This is a good dessert and can be made plenty ahead of time. For something different, try Cap'n Crunch peanut butter cereal.

## CHOCOLATE ROLL

*Mrs. Lynn Koehn (Karlene)*

6 T. flour
6 T. cocoa
1 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar, sifted
4 eggs
1 tsp. vanilla
1/2 box vanilla ice cream

Sift flour, cocoa, baking powder and salt four times. Separate eggs. Beat yolks until thick. Beat whites until stiff. Fold in sugar, yolks, vanilla and flour mixture separately. Grease a 15 x 10 inch cookie sheet that has one inch sides. Line with wax paper and grease again. Pour batter in pan and smooth evenly. Bake in 350° oven for 20 minutes. When cake leaves edge of pan, it's done! Turn out on towel sprinkled with powdered sugar. Peel off wax paper and roll up for 2 or 3 minutes. Unroll cake and spread with softened ice cream. Roll up and wrap in foil. Freeze. This is a complete dessert and can be made plenty ahead of time. It's one of my husband's favorites.

## APPLE TAPIOCA

*Miss Gladys Wesenberg*

1/2 c. Minute Tapioca
1/2 c. cinnamon candies
2 1/2 c. water
Apples
Sugar
Whipped cream

Cook tapioca, candies and water until thickened. Slice apples in a baking dish and sprinkle generously with sugar. Dot with butter. Pour sauce over apples and bake until tender. Top with whipped cream.

*Not all the statistics experts can compile,*
*Can measure the value and warmth in a smile.*

## ICE CREAM CHOCOLATE ROLL CAKE

*Mrs. Kale Schneider (Donna)*

1 c. cake flour *or* 3/4 c. all-purpose flour
1/4 c. cocoa
1 tsp. baking powder
1/4 tsp. salt
3 eggs
1 c. granulated sugar
1/3 c. water
1 tsp. vanilla

Heat oven to 350°. Line 15 1/2 x 10 1/2 x 1 inch jelly roll pan with waxed paper. Grease. Stir together flour, cocoa, baking powder and salt. Set aside. In small mixer bowl beat eggs 5 minutes. Pour eggs into larger bowl and gradually beat in sugar. On low speed blend in water and vanilla. Gradually add flour mixture, beating just until smooth. Pour into pan, spreading batter into corners. Bake approximately 15 minutes or until toothpick comes out clean when tested. Loosen cake from edges of pan. Invert on towel sprinkled with powdered sugar. Remove waxed paper. While hot, loosely roll cake from narrow end with towel. Cool on wire rack. Unroll cake and remove towel. Spread vanilla ice cream over cake. Roll up and wrap in foil. Freeze until ready to use for dessert.

## ICE CREAM CAKE ROLL

*Mrs. Richard Jantzen (Linda)*

5-6 eggs (separated)
1 c. flour
1 c. sugar
1 tsp. baking powder
1 T. water
Vanilla
Pinch salt

Beat egg whites until stiff and add 1/2 cup sugar. Beat yolks and water with 1/2 cup sugar until light and fluffy. Add flour, baking powder, salt and vanilla to egg yolks. Fold egg whites in. Bake in a cookie sheet pan lined with wax paper for 15-20 minutes at 350°. Roll in a powdered sugar-sprinkled towel until cool. Unroll and spread with soft ice cream. Reroll and freeze until ready to serve. Slice.

For chocolate cake, substitute 1/4 cup cocoa for 1/4 cup flour.

NOTE: Delicious served with either a chocolate sauce or a butter sauce.

## ICE CREAM SANDWICHES

*Miss Sherry Koehn*

1 egg
1/2 c. shortening
1/4 c. butter
1 tsp. vanilla
1 pkg. devil's food cake mix
1/2 gallon brick ice cream

Heat oven to 375°. Beat egg, shortening, butter, vanilla and 1/2 dry cake mix until smooth. Stir in remaining cake mix. Divide dough in 4 parts. Roll each part on floured board. Cut in rectangles 3 x 2 1/2 inches each. Place on ungreased baking sheet. Bake 6 to 8 minutes. Prick surface with fork. Cool; remove frombaking sheet. Cut ice cream in rectangles 3/4-inch thick. Put ice cream between 2 cooled cookies. Gently press. Wrap in foil or plastic wrap. Freeze at least 2 hours.

## ICE CREAM BARS

*Mrs. Ervin Schneider (Brenda)*

1 butter fudge cake mix (Duncan Hines)
1 egg
Ice cream
1 tsp. vanilla
3/4 c. shortening

Mix 1/2 of the cake mix, egg, vanilla and shortening until smooth. Add the rest of the cake mix and mix. Roll out dough between two pieces of waxed paper to 1/4-inch thick. Cut into squares. Bake 6 minutes at 350°. (Do not space cookies too close together as they get larger as they bake> Do not bake until crisp). Remove from oven and prick with a fork. Cool in pan. Put ice cream on cookies and chill.

*VARIATION:* Make the cookie round. A doughnut cutter with the inside taken out works well.

## RICE CHEX DESSERT

*Mrs. Howard Koehn (Londa)*

1 c. coconut (toasted *or* plain)
2 1/2 c. crushed Rice Chex
1/2 c. melted margarine
3/4 c. brown sugar
Butter brickle *or* vanilla ice cream (1/2 gallon - approximate)

Crush Rice Chex to make 2 1/2 cups. Add coconut and mix. (You may toast the coconut if you like). Add brown sugar and melted margarine. Mix well. Put 1/2 of the mixture in 13 x 9 x 2 inch pan. Place softened ice cream on next. Sprinkle the rest of the Rice Chex mixture on last. Freeze until firm. An easy, make-ahead dessert!

## EASY CHOCOLATE ROLL-UP

*Mrs. Jon Good (Aneta)*

1/4 c. butter
1 1/3 c. coconut
1 c. chopped nuts
1 can (15 1/2 oz.) sweetened condensed milk

Line 15 x 10 inch jelly roll pan with tin foil. Pour melted butter in pan; sprinkle on nuts and coconut evenly; drizzle with condensed milk.

*CAKE:*

3 eggs
1 c. sugar
1/3 c. cocoa
2/3 c. flour
1/4 tsp. salt
1/4 tsp. water
1/4 tsp. soda
1 tsp. vanilla

Beat eggs until fluffy. Gradually add sugar; continue to beat for 2 minutes. Add remaining ingredients; blend 1 minute at low speed. Pour evenly over first mixture in pan.

Bake at 375° for 20 to 25 minutes until cake springs back when touched in center. Do not over bake. Sprinkle cake with powdered sugar. Remove cake from pan onto towel. Roll as for a jelly roll. Wrap in towel until ready to use. Cut in slices. This is delicious served with ice cream. Serves 8 to 10.

## BANANA SPLIT DESSERT

*Mrs. Merle Koehn (Deloris)*

2 or 3 bananas
1/2 gal. Neapolitan ice cream
1 c. chopped walnuts
1 c. chocolate chips
Graham cracker crumbs
1/2 c. butter
2 c. powdered sugar
1 1/2 c. evaporated milk
1 tsp. vanilla
1 pt. whipping cream

Cover bottom of 11 x 15 inch pan with crumbs. Reserve 1 cup crumbs. Slice bananas and layer them over crust. Slice ice cream in 1/2 inch slices and place over bananas. Sprinkle with nuts. Freeze until firm. Melt chips and butter; add powdered sugar and milk. Cook until thick and smooth, stirring constantly. Remove from heat and add vanilla. Cool and then pour over ice cream. Freeze until firm. Whip cream and spread over chocolate layer. Top with crumbs. Store in freezer. Remove 10 minutes before serving. Will keep for several weeks.

## BANANA SPLIT DESSERT

*Mrs. Durwin Unruh (Shirley)*

2 c. crushed graham crackers
1 stick butter, melted
2 eggs
2 sticks butter
2 c. powdered sugar
1 tsp. vanilla
Bananas, 3 *or* 4
Crushed pineapple, drained
Cool Whip, 9 oz. carton
Nuts
Maraschino cherries

Mix crushed graham crackers and melted butter together. Pat into 13 x 9 inch pan. Cream together next four ingredients and beat 15 minutes. Spread over graham crackers. Slice bananas on top. Top bananas with pineapple. Spread Cool Whip over pineapple and sprinkle with nuts and cherries. Refrigerate.

Mrs. Melvin Schmidt also submitted this recipe.

## BANANA SPLIT BOWL

*Mrs. Garland Koehn (Faylene)*

1 pt. frozen strawberries
1/2 gallon vanilla ice cream
3 *to* 4 bananas
1 jar marshmallow topping
1 c. chopped pecans

Thaw frozen strawberries. Drain juice off whole or cut-up berries. Thicken juice with cornstarch and sugar to taste. Cool and add thickened juice to berries. In a large, flat bowl dip ice cream in serving scoops. Slice bananas in half and then lengthwise a couple of times. Distribute over ice cream. Drizzle the strawberry sauce over the ice cream and bananas. Warm the marshmallow topping in the jar in warm water until it will pour easily. Drizzle over strawberry sauce. Top with chopped pecans.

*NOTE;* Chocolate sauce may be added, if desired.

## STRAWBERRY DESSERT

*Miss Marilda Friesen*

2 boxes strawberry Jell-O
1 qt. frozen berries
1/2 c. sugar
1 1/2 c. boiling water
1 sm. angel food cake
Cool Whip

Thaw berries until still icy; slice. Mix water with Jell-O and sugar; after Jell-O is dissolved, add icy strawberries with all juice on them; stir well. Tear cake in pieces and stir into Jell-O mixture. Pour into 9 x 9 inch baking dish. Chill. Top with Cool Whip.

## EASY BLUEBERRY SURPRISE

*Mrs. Charles Schmidt (Adina)*

1/2 c. margarine, softened
1/4 c. brown sugar, packed
1 c. flour
1/2 c. chopped pecans
1/2 gal. vanilla ice cream, softened
1 can (21 oz.) blueberry pie filling

Heat oven to 400°. Mix butter, sugar, flour, pecans. Press evenly in bottom of ungreased pan 9 x 9 x 2 inch. Bake until light brown, about 12 minutes. Crumble with spoon. Cool. Reserve 1 cup crumbs. Press remaining crumbs evenly in bottom of pan. Pack ice cream on crumbs. Sprinkle reserved crumbs on top. Cover and refreeze. Before serving heat the blueberry filling and spoon over individual servings.

*NOTE:* Even busy mothers can have company when foods are this quick to prepare.

## BLUEBERRY OR CHERRY DESSERT

*Mrs. Roger Ensz (Julie)*

*CRUST:*
1 c. flour
1/4 c. brown sugar
1 stick oleo
1/2 c. nuts

*FILLING:*
2 c. powdered sugar
1 (8 oz.) cream cheese
2 pkg. Dream Whip
Blueberry or cherry pie filling

Mix flour, brown sugar, oleo and nuts. Put in cake pan. Bake about 20 minutes at 325°. Cool and put filling on crust.

*FILLING:* Combine powdered sugar, cream cheese and Dream Whip. Whip and put on crust. Let set in refrigerator, then top with a can of blueberry or cherry pie filling.

*The measure of a man's real character is what he would do if he knew he'd never be found out.*

## STRAWBERRY ICEBOX CAKE

*Mrs. Clyde Nichols (Marilyn)*

1 sack vanilla wafers
1 stick margarine, softened
2 c. powdered sugar
2 eggs
1 qt. strawberries
1/2 pt. whipping cream

Thicken strawberries with cornstarch and cook until right consistency. Crush wafers; spread 1/2 of crumbs in bottom of pan. Cream margarine and powdered sugar. Add eggs one at a time, beating well. Spread over crumbs. Spread strawberries over creamed mixture, whipped cream over berries and crumbs on top. Leave in refrigerator overnight before serving.

## LAYERED STRAWBERRY CREAM

*Mrs. Howard Koehn (Londa)*

3 small boxes fresh strawberries
1 small box strawberry Jell-O
1 small box instant vanilla pudding
1 small box Cool Whip
1 pound cake *or* sponge cake

Prepare Jell-O according to directions. Place in refrigerator to soft set. Prepare instant vanilla pudding according to directions. Add Cool Whip and place in refrigerator. Stem and sugar strawberries. Let set until juice forms. Cut up cake into small pieces. Layer cake, pudding and Cool Whip mixture, Jell-O and strawberries. Repeat layers. Refrigerate. You may not need all the cake, depending on the size of the cake recipe. A friend uses a pound cake mix. I use a sponge cake recipe. A delicious recipe for fresh strawberries!

## FROSTY STRAWBERRY SQUARES

*Mrs. John R. Koehn (Lillian)*

1 c. sifted flour
1/4 c. brown sugar
1/2 c. chopped walnuts
1/2 c. oleo, melted
2 egg whites
1 c. sugar
2 T. lemon juice
1 c. whipped cream
2 c. sliced strawberries

Stir flour, brown sugar, walnuts and oleo together. Spread evenly in shallow baking pan. Bake at 350° for 20 minutes, stirring occasionally. Sprinkle 2/3 of crumbs in 13 x 9 inch baking pan. Combine egg whites, sugar, berries and lemon juice in large bowl. Beat at high speed until stiff peaks form. Fold in whipped cream or prepared Dream Whip. Spoon carefully over crumbs. Top with remaining crumbs. Freeze overnight. Cut into 10 or 12 squares.

*NOTE:* You can use 10 ounces frozen strawberries, thawed, but reduce sugar to 2/3 cup.

Mrs. Jerald Schmidt also submitted this recipe and says she uses it as a salad too.

## STRAWBERRY DELIGHT

*Mrs. James R. Koehn (Janice)*

2 1/2 c. graham crackers, crushed
1/2 c. sugar
2/3 c. melted margarine
2 small boxes frozen strawberries
2 (3 oz.) pkg. strawberry Jell-O
2 c. boiling water
12 oz. cream cheese, room temperature
1 (9 oz.) carton whipped topping
1/2 c. chopped walnuts
2 c. powdered sugar

Mix cracker crumbs, sugar and melted margarine together. Press into large baking dish to form a crust. Mix gelatin and hot water. Add strawberries. Set aside to congeal slightly. Combine cream cheese, powdered sugar, whipped topping and walnuts. Pour onto crumb crust in baking dish. Pour strawberry mixture over cream cheese layer. Refrigerate.

## STRAWBERRY PIZZA

*Mrs. James Koehn (Sherlyn)*

1 c. flour
1 stick butter *or* oleo
1/2 c. powdered sugar
8 oz. cream cheese, softened
1/2 c. powdered sugar
1 c. strawberry juice
4 T. sugar
4 tsp. cornstarch
3 c. strawberries

Combine flour, butter or oleo and powdered sugar (1/2 cup). Mix until a soft dough forms. Press into pizza pan. Bake 15 minutes at 350°. Cool. Combine cream cheese and 1/2 cup powdered sugar. Spread over crust. Combine strawberry juice, 4 tablespoonfuls sugar and cornstarch. Cook until thick. Cool and add 3 cups of strawberries. Spread on cream cheese and serve. You may use other fruit if you prefer.

## ESTHER'S PINEAPPLE DESSERT

*Mrs. Galen Ensz (Twyla)*

1 large box vanilla wafers
2 1/4 c. powdered sugar
1/4 lb. margarine *or* butter
1 egg
1 tsp. vanilla
1 large can crushed pineapple, well drained
1 pt. whipping cream

Crush vanilla wafers. Sprinkle 1/4 of the crumbs in bottom of an 8 x 12 inch pan. Mix together powdered sugar, margarine, egg and vanilla like a frosting and spread over crumbs. Sprinkle 1/4 of crumbs over filling. Spread pineapple over crumbs. Sprinkle 1/4 of crumbs over pineapple. Whip 1 pint whipping cream and spread over crumbs (sweeten cream slightly). Sprinkle remaining vanilla wafer crumbs over whipped cream. Refrigerate overnight.

*Every man believes in heredity.*
*Until his son begins making a fool of himself.*

## RASPBERRY PRETZEL DESSERT

*Mrs. Roy Unruh (Phyllis)*

2 c. pretzels, crushed, not too fine
3 T. sugar
3/4 c. butter, melted
1/2 c. powdered sugar
1 (8 oz.) pkg. cream cheese
1 large carton Cool Whip
2 c. miniature marshmallows
1 (6 oz.) pkg. raspberry gelatin
2 1/2 c. boiling water
1 pkg. frozen raspberries

Mix pretzels, sugar and butter and spread in 9 x 13 inch pan. Bake at 350° for 15 minutes. Cool. Mix and spread the next four ingredients over cooled pretzel mixture. Let stand until firm. Pour boiling water over gelatin and stir until dissolved. Let chill until quite thick and spread over cream cheese layer. Top with a dab of whipped topping on each square when serving.

## HUCKLEBERRY DESSERT

*Mrs. Galen Ensz (Twyla)*

1 c. flour
5 T. powdered sugar
1/2 c. butter
1 1/2 c. sugar
3 eggs
1/4 tsp. salt
1 tsp. vanilla
1/4 c. flour
1 tsp. baking powder
1/2 c. chopped nuts
2 c. huckleberries

Mix together the first three ingredients and press into bottom of an 8 x 12 inch pan. Bake at 350° for 15 minutes. Cream the next six ingredients together. Fold in the nuts and huckleberries. Spread on crust and bake 30 more minutes. Serve with whipped cream or ice cream.

*NOTE:* This recipe is from an updated 1914 Bonners Ferry Cookbook. It is equally delicious with rhubarb.

## COBBLER

*Mrs. Galen Ensz (Twyla)*

1/4 c. butter
1/2 c. sugar
1 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
1/2 c. milk
3 c. strained fruit, sweetened
3/4 c. boiling water *or* juice

Cream butter and sugar until fluffy. Sift flour, baking powder and salt. Add all at once to creamed mixture along with milk. Stir briefly to blend. Spread batter in greased 8 inch square pan. Top with sweetened fruit. Heat juice or water to boiling and pour over fruit. Dot with butter. Sprinkle with cinnamon or nutmeg. Bake at 400° for 30 minutes or until tests done. Serve warm.

*Tact is the art of winning an argument without making an enemy.*

## PINEAPPLE DESSERT

*Miss Gladys Wesenberg*

1 Jiffy white cake mix
1 (8 oz.) pkg. cream cheese
1/2 c. milk
1 pkg. instant pineapple *or* vanilla pudding
1 1/2 c. milk
1 large can crushed pineapple
Whipped cream *or* Cool Whip

Bake cake mix according to directions in a 9 x 13 inch pan. (Juice from pineapple may be used in place of water). Cream 1/2 cup milk with cream cheese. Add pudding mix and 1 1/2 cups milk. Beat until thick. Spread on cooled cake. Drain one large can crushed pineapple and spread over filling. Top with whipped cream or Cool Whip. Sprinkle with coconut. Refrigerate.

*NOTE:* Dessert can be made the day before serving.

## PUMPKIN CAKE ROLL

*Mrs. Merle Koehn (Deloris)*

3 eggs
1 c. sugar
2/3 c. pumpkin
1 tsp. lemon juice
1 c. chopped nuts
3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt

Beat eggs at high speed for 5 minutes. Gradually add sugar. Stir in pumpkin and lemon juice. Fold in sifted dry ingredients. Spread in 10 x 15 inch baking pan that has been greased, lined with wax paper and greased again. Top with nuts. Bake at 350° for 10 minutes. Turn out on towel sprinkled with powdered sugar. Roll up and cool. Then spread with cream cheese filling. Roll up and cool in refrigerator before slicing.

*FILLING:*

1 c. powdered sugar
6 oz. cream cheese
1/2 tsp. vanilla
4 T. margarine

Mrs. Charles Litwiller also submitted this.

## PUMPKIN YUMMY DESSERT

*Miss Roma Jantz*

1 large can pumpkin (1 lb. 13 oz.)
1/4 tsp. salt
2 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg
1 c. brown sugar
3 eggs
1 can evaporated milk
1 yellow cake mix
1 stick oleo, melted
1 *to* 2 c. nuts
Cool Whip

Combine pumpkin, salt, spices, brown sugar and eggs. Add milk. Pour into greased 9 x 13 inch pan. Sprinkle cake mix on top. Pour melted oleo over cake mix. Bake at 350° for 50 minutes. Sprinkle chopped nuts on top the last 20 minutes. Top with Cool Whip.

## PUMPKIN TORTE

*Mrs. Randy Peters (Cynthia)*

24 graham crackers, crushed
1/3 c. sugar
1/2 c. butter
5 eggs
3/4 c. sugar
8 oz. cream cheese
2 c. pumpkin
1/2 c. sugar
1/2 c. milk
1/2 tsp. salt
1 T. cinnamon
1 envelope plain gelatin
1/4 c. cold water
1/4 c. sugar
1/2 pt. whipping cream

Mix graham crackers, 1/3 cup sugar and butter. Press into 13 x 9 inch pan. Beat 2 eggs and mix with 3/4 cup sugar and cream cheese. Pour over crust. Bake 20 minutes at 350°. Cool. Cook pumpkin, 3 egg yolks, 1/2 cup milk, 1/2 cup sugar, salt and cinnamon until mixture is thick. Remove from heat and add gelatin dissolved in 1/4 cup cold water. Cool. Beat 3 egg whites until foamy. Add 1/4 cup sugar and fold into pumpkin mixture. Pour over cooled baked crust. Top with whipped cream.

*NOTE:* 1 (30 ounce) can of yams may be used instead of pumpkin. Boil yams in juice about 5 minutes. Drain and mash.

## PUMPKIN PIE SQUARES

*Mrs. Richard Harms (Starla)*

1 c. flour
1/2 c. quick oatmeal
1/2 c. brown sugar
1/2 c. butter
1 (1 lb.) can pumpkin *or* 2 c.
1 (13 1/2 oz.) can evaporated milk
1/2 tsp. ginger
1/2 c. brown sugar
2 eggs
3/4 c. sugar
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
1/2 c. pecans
2 T. butter
1/2 c. brown sugar

Combine flour, oatmeal, 1/2 cup brown sugar and 1/2 cup butter. Mix until crumbly. Press into ungreased 13 x 9 x 2 inch pan. Bake at 350° for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt and spices; beat well. Pour into crust. Bake at 350° for 20 minutes. Combine pecans, 1/2 cup brown sugar and 2 tablespoonfuls butter. Sprinkle over pumpkin filling. Return to oven for 15 to 20 minutes until filling is set. Cool in pan and cut in 2 inch squares.

*NOTE:* A good dessert in place of pie.

*Conscience is that which gets credit for what really belongs to cold feet.*

## RHUBARB TORTE

*Mrs. Howard Koehn (Londa)*

1 c. flour
2 T. sugar
Pinch salt
1/2 c. butter *or* margarine
2 3/4 c. diced rhubarb
1 1/4 c. sugar
2 T. flour
3 egg yolks
1/3 c. half and half
3 egg whites
3 T. sugar
1/4 tsp. cream of tartar

Make crust by combining 1 cup flour, 2 tablespoonfuls sugar, salt and butter. Press into 8 x 10 inch pan. Bake at 325° for 20 to 25 minutes. Make filling by combining rhubarb, 1 1/4 cups sugar, half and half, 2 tablespoonfuls flour and egg yolks. Cook until thick. Cook slowly so rhubarb gets done. Pour over crust. Beat egg whites, sugar and cream of tartar for meringue. Spread on filling and brown in 325° oven for 10 to 15 minutes. This is scrumptious!

## APPLE PIZZA

*Mrs. Carl Dyck (Becky)*

Pie crust, based on 2 c. flour
7 to 8 apples, sliced
1 1/2 T. lemon juice
1/3 c. sugar
1 tsp. cinnamon
1/4 tsp. nutmeg
3/4 c. flour
1/2 c. sugar
1/2 c. butter
1 (14 inch) pizza pan

Your favorite pie dough based on 2 cups flour. Roll out large enough to fit pizza pan. Make circles, one inside the other of overlapping apple slices. Sprinkle apples with lemon juice. Combine 1/3 cup sugar, cinnamon and nutmeg. Sprinkle on apples. Combine remaining flour, sugar and butter. Mix until crumbly. Place on top of apples. You may turn untrimmed edges of pie dough up over apples or trim and flute edge. Bake at 425° for 20 to 25 minutes.

A dessert pizza. Delicious and fun to make.

## DELICIOUS APPLE PUDDING

*Mrs. Durwin Unruh (Shirley)*

6 *to* 8 apples
1/3 c. flour
2/3 c. sugar
1/3 c. butter
1/2 tsp. cinnamon
1/2 c. water
1/4 c. orange juice

Cut apples in half and peel; arrange in greased baking sheet. Mix flour, sugar, butter and cinnamon together to form a crumbly mixture. Fill apple centers and pat down on top. Add water and orange juice. Bake uncovered at 325° for 45 minutes to 1 1/4 hours, until apples are done.

*A way to right words is to keep them in the heart,*
*until they are gentle and until the lips will speak them softly.*

## APPLE CRISP

*Mrs. Merle W. Koehn (Janice)*

| | |
|---|---|
| Apples | 3/4 c. brown sugar |
| 2 c. oatmeal | Whipped cream |
| 3/4 c. oleo | |

Peel and slice apples into a 13 x 9 inch pan. Sprinkle with cinnamon and bake 20 minutes.

Combine oatmeal, oleo and brown sugar. Pour over apples and bake until lightly browned. Serve with whipped cream.

The restaurant in Macon is known for this apple crisp.

## APPLE CRISP

*Mrs. Paul Yost (Verbena)*

| | |
|---|---|
| 2 c. diced apples | 1 tsp. baking powder |
| Cinnamon | 1 c. sugar |
| 1 c. flour | 1/2 tsp. salt |
| 1 unbeaten egg | 1/3 c. melted butter |

Pare and dice apples. Arrange in 8 x 8 inch baking pan. Sprinkle with cinnamon. Combine remaining ingredients. Stir with a spoon into coarse crumbs. Sprinkle over apples. Bake 30 minutes at 350°.

## APPLE CRISP

*Mrs. Gerald Boeckner (Thelma)*

| | |
|---|---|
| 4 c. sliced apples | 1 c. sugar |
| 2 T. red cinnamon candies | 2/3 c. flour |
| 1/2 c. boiling water | 4 large T. butter |

Arrange apples in buttered baking dish. Pour hot water over cinnamon candy. Pour this over apples. Cream butter; add flour and sugar. Blend to form crumbs. Sprinkle over apples. Bake in 375° oven 25 to 30 minutes. Serve warm with ice cream or whipped cream.

## APPLE GOODIES

*Mrs. Howard Hoehn (Londa)*

| | |
|---|---|
| 1 box yellow cake mix | 2 c. thinly sliced apples |
| 1/2 c. soft margarine | 1 c. sour cream (sweet cream may be used) |
| 1/4 c. brown sugar | 1 egg |
| 1/2 tsp. cinnamon | |

Combine the cake mix and the margarine. Reserve 2/3 cup for the topping. Add the 1/4 cup brown sugar and 1/2 teaspoonful cinnamon to topping. Set aside. Press the other mixture into 13 x 9 x 2 inch pan. Place apples on top of mixture. Blend cream and egg. Pour over apples. Sprinkle topping on top. Bake at 350° for 25 to 30 minutes.

## BAKED APPLES

*Mrs. Lavern Schmidt (Donella)*

Apples
3/4 c. sugar
1 T. cornstarch
Cinnamon

Halve and partially peel apples to fill a 9 x 13 inch pan. Sift sugar and cornstarch together. Add a little water to mix. Fill apples with sugar mixture. Sprinkle with cinnamon. Pour 2/3 cup water in bottom of pan. Bake at 375° for 20 minutes. Baste well. Bake 15 minutes more. Baste and test for doneness. These are so easy and so good!

## APPLE IMPROMPTU DESSERT

*Mrs. Dallas Koehn (Deanne)*

4 c. sliced apples
1/4 c. sugar
1/4 tsp. cinnamon
1 T. butter
1/2 c. sugar
1 tsp. vanilla
1 egg, slightly beaten
1/2 c. sifted flour
1/2 tsp. baking powder

Place apples in well-greased 8 or 9 inch pie pan. Combine 1/4 cup sugar and cinnamon. Sprinkle over apples; cover tightly with aluminum foil. Bake at 400° for 20 minutes. Meanwhile, cream butter, gradually adding 1/2 cup sugar. Cream well. Add vanilla and egg. Sift together flour and baking powder and blend into creamed mixture. Spread evenly over apples in pan. Bake for another 20 to 35 minutes at 400° or until golden brown.

Serve warm or cold and top with plain or whipped cream or ice cream.

## SOUR CREAM APPLE SQUARES

*Miss Sherry Koehn*

2 c. flour
2 c. packed brown sugar
1/2 c. butter *or* margarine
1 c. chopped nuts
1 *to* 2 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1 c. dairy sour cream
1 tsp. vanilla
1 egg
2 c. peeled, finely chopped apples

Preheat oven to 350°. Lightly spoon flour into measuring cup; level off. In large bowl combine first three ingredients; blend at low speed until crumbly. Stir in nuts. Press 2 3/4 cups crumb mixture into ungreased 13 x 9 inch pan. To remaining mixture, add cinnamon, soda, salt, sour cream, vanilla and egg; blend well. Stir in apples. Spoon evenly over base. Bake 25 to 35 minutes until toothpick inserted in center comes out clean.

Cut into squares; serve with whipped cream, if desired. 12 to 15 squares.

## SNOWY GLAZED APPLE SQUARES

*Mrs. Clayton Yost (Sherry)*

2 1/2 c.flour
1/2 tsp. salt
1 c. shortening
2 eggs, separated
1 1/2 tsp. cinnamon
Milk
1 1/2 c. crushed cornflakes
5 c. sliced apples
1 c. sugar
1 1/4 c. powdered sugar
3 T. water
1/2 tsp. vanilla

Combine flour and salt. Cut in shortening. Beat egg yolks with enough milk to make 2/3 cup. Add to mixture. Toss lightly. Divide dough almost in half. Roll larger portion to fit a 15 x 9 inch pan. Sprinkle with cornflakes. Combine sugar and cinnamon. Sprinkle over apples. Roll out remaining dough. Place on top. Seal edges. Beat egg whites until foamy. Spread on crust. Bake at 350° for one hour. Cool slightly. Spread with glaze.

To make glaze combine the powdered sugar, water and vanilla. These are really good and worth the work it takes to make them.

## PEACH CRISP

*Mrs. Greg Benner (Vicki)*

2 c. sliced fresh *or* canned peaches
1/4 c. margarine, softened
1 3/4 c. sugar
1 c. all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
1 T. cornstarch
1/4 tsp. ground nutmeg
1 c. boiling water

Place peach slices in an 8 inch square pan. Cream butter and 3/4 cup sugar. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Spoon mixture over fruit. Sift together 1 cup sugar, cornstarch and nutmeg. Sprinkle over batter. Pour water on top. Bake at 350° for 60 minutes. Serve with whipping cream or ice cream. 6 servings.

## OLD-FASHIONED ICE CREAM

*Mrs. Galen Ensz (Twyla)*

4 eggs
2 c. sugar
1/2 tsp. salt
3 c. heavy cream
1 T. vanilla
2 qt. whole milk

Beat eggs until very light. Gradually add sugar and salt. Beat mixture well. Add cream and vanilla. Add milk last. Allow about 2 1/2 inches for swelling in freezer can. Freeze in dasher-type ole-fashioned ice cream freezer. Makes 1 gallon of delicious vanilla ice cream.

*Pity the person who can only see what the years take away - not what they bring.*

## DELICIOUS HOMEMADE ICE CREAM

*Mrs. Dan J. Miller (Anna Mae)*

1 pt. cream
4 eggs
1 pkg. Jell-O French vanilla instant pudding
1 can Eagle Brand milk
1 c. sugar (1/4 c. brown *and* 3/4 c. white)

Whip cream, beat eggs and add sugar. Add to whipped cream. Mix pudding according to directions and add to creamed mixture. Add Eagle Brand milk and pour into the ice cream freezer. Finish filling with milk to the fill line.

## ICE CREAM FOR 1 1/2 GALLON FREEZER

*Mrs. Everett Koehn (Pat)*

8 eggs
2 c. sugar
1 c. sweetened condensed milk
1 pt. half and half
2 heaping tsp. flour
Vanilla, to taste
Pinch salt
2 drops lemon extract
1 c. cream
Milk

Beat eggs well. Add sugar and other ingredients. Mix well. Pour in freezer can. Fill with milk.

## VANILLA ICE CREAM

*Mrs. Milton Koehn (Sue)*

5 eggs
2 1/2 c. sugar
1 pt. cream *or* 1 qt. half and half
Vanilla, scant T.
1 qt. milk

Beat eggs until creamy texture. Add sugar and cream. Beat to dissolve sugar. Add vanilla and milk. Freeze in ice cream freezer.

## HEATH CANDY BAR ICE CREAM

*Mrs. Roland Koehn (Marcia)*

3 eggs, well beaten
1 1/2 c. sugar
3 half-pints whipping cream
Pinch salt
3 tsp. vanilla
3 c. milk (approximately)
4 Heath bars, frozen *and* crushed

Mix well and freeze in 1 gallon ice cream freezer.

## ICE CREAM

*Mrs. Don Harms (Doris)*

1 box ice milk *or* ice cream
3/4 c. sugar
2 1/4 c. milk
2 eggs, well beaten
1 1/2 tsp. vanilla

Mix altogether. Place in storage freezer and stir with spoon after 1 hour. Let stand in freezer again and stir again after 1 hour. Return to freezer and stir again after third hour.

The stirring helps to keep it from separating while freezing.

## PEPPERMINT ICE CREAM

*Mrs. Richard Harms (Starla)*

4 eggs
1 1/2 c. sugar
1 box vanilla ice cream junket
1 T. vanilla
Dash salt
1/2 tsp. peppermint extract
1 c. whipping cream
1 pt. half and half
Milk
Red food coloring
25 peppermint candies

Beat eggs until lemon colored, about 5 minutes. Add sugar, and junket and continue beating for several minutes. Blend in vanilla, salt and extract. Stir in cream and half and half and pour into freezer can. Add milk to desired level in can and add color as desired. Add coarsely crushed candies. Freeze. Makes 1 gallon.

*NOTE:* For a richer, creamy ice cream, use 3 cups whipping cream.

## HEAVENLY CHOCOLATE ICE CREAM

*Mrs. Charles Schmidt (Adina)*

1 (16 oz.) pkg. "fun-size" Milky Way candy bars
1 (14 oz.) can Eagle Brand milk
3 qt. milk (approximately)
1 c. Hershey's chocolate syrup

Combine candy and condensed milk in large saucepan. Melt over low heat, stirring constantly. Cool, stirring occasionally. Add approximately 1 quart of milk to candy mixture. Beat until well blended. Pour into freezer can of 1 1/2 gallon freezer. Stir in chocolate syrup. Add milk to fill container within 4 inches of top. Freeze as usual.

## BUTTER PECAN ICE CREAM

*Mrs. Marvin Nightengale (JoAnn)*

3/4 c. pecans
1 T. butter
1 pkg. unflavored gelatin
4 eggs
1 1/2 c. sugar
2 boxes butter pecan instant pudding mix
1 tsp. vanilla
1/2 tsp. butter flavoring
2 c. cream
Milk

Toast coarsely chopped pecans and butter in a slow 250° to 300° oven. Cool. Soak gelatin in 1 cup cold milk. Heat to dissolve. Cool. Beat eggs until thick; add sugar and pudding mix. Add gelatin mixture. Mix well. Add vanilla, butter flavoring, nuts and cream. Pour into freezer and add milk to full line. Stir well and freeze.

## CHOCOALTE SYRUP

*Mrs. James Jantzen (Doreen)*

2 (4 oz.) squares chocolate
1/2 c. oleo
1/2 tsp. salt
3 c. sugar
1 c. evaporated milk *or* 1 1/2 c. cream

Melt chocolate, oleo and salt in double boiler. Add sugar 1/2 cup at a time. Next add evaporated milk, small amounts at a time. Stir until well mixed. Heat before serving.

## CHOCOLATE ICE CREAM TOPPING

*Mrs. Kenneth Schmidt (Anita)*

1 c. sugar
1 *or* 2 T. cocoa
Pinch salt
1/4 c. water
1/4 c. cream
1/4 c. white syrup
1 tsp. vanilla

Bring sugar, cocoa, salt and water to boil and boil for 1 minute. Add cream, syrup and vanilla and mix.

## CHOCOLATE TOPPING

*Mrs. John R. Koehn (Lillian)*

1/4 c. butter *or* oleo
1 c. sugar
2 T. cocoa
1 1/2 T. corn syrup
1/2 c. milk

Place all ingredients in saucepan and bring to rolling boil. Boil 30 seconds and add 1 teaspoonful vanilla.

## 1-2-3 FUDGE SAUCE

*Mrs. Durwin Unruh (Shirley)*

1 (13 oz.) can Carnation evaporated milk
2 c. sugar
3 squares unsweetened chocolate
1 tsp. vanilla

In saucepan combine milk, sugar and chocolate. Bring to boil over medium heat. Cook 5 minutes, stirring vigorously. Remove from heat; add vanilla. Beat with rotary beater 1 minute. Serve warm on ice cream or cake.

## THICK HOT FUDGE SAUCE

*Mrs. Gerald Boeckner (Thelma)*

4 T. butter
3 T. cocoa
2/3 c. boiling water
2 c. sugar
1/4 c. light corn syrup
1/4 tsp. salt
2 tsp. vanilla

Melt butter in heavy 3 quart saucepan over low heat. Stir in cocoa, boiling water, sugar, corn syrup and salt. Bring to boil over medium heat and cook without stirring until sauce is thickened, dark and glossy, about 8 minutes. Stir in vanilla. Serve hot over ice cream. Makes about 2 cups. Store any leftovers covered in refrigerator. Reheat over very lowheat. If sauce becomes grainy, stir in 1 to 2 tablespoonfuls hot water.

*You can withdraw from your friendship account only to the extent of your deposits.*

## FUDGE SAUCE

*Mrs. Howard Koehn (Londa)*

6 T. oleo or butter
2 c. powdered sugar
1/3 c. cocoa
1 tsp. vanilla
1 can evaporated milk (13 oz.)

Melt butter. Add powdered sugar and cocoa. Slowly add milk, stirring constantly. Cook slowly until thick. Add vanilla.

*NOTE:* delicious with ice cream.

Miss Connie Litwiller also submitted this and says for peanut butter sauce, omit cocoa and add 1/3 cup peanut butter.

## CHOCOLATE SAUCE

*Mrs. Doug Benner (Barbara)*

1/2 c. oleo
3 T. cocoa
Pinch salt
1 box powdered sugar
3/4 c. milk
2 T. white Karo syrup
1 tsp. vanilla

Mix all ingredients except vanilla. Bring to hard boil. Add vanilla.

## HOT FUDGE SAUCE

*Mrs. Carl Dyck (Becky)*

1/3 c. cocoa
1 c. sugar
1 c. light corn syrup
1/2 c. light cream *or* evaporated milk
1/4 tsp. salt
3 T. oleo
1 tsp. vanilla

Combine ingredients except vanilla. Cook over low heat until mixture comes to a full boil; cook 3 minutes, stirring once or twice. Remove from heat. Stir in vanilla. When reheating, reheat slowly. Thick and delicious!

## CHOCOLATE ICE CREAM TOPPING

*Mrs. Dale Nichols (Marlene)*

1/4 c. brown sugar
1 c. white sugar
1 c. cream
2 or 3 T. cocoa
1 tsp. vanilla
1 T. butter

Bring first four ingredients to a boil and boil slowly for a few minutes. Add vanilla and butter. If you use Milnot instead of cream, just bring to a boil as it may want to curdle. Best when made with cream.

*Love thy enemies, it'll drive them nuts.*

## HOT FUDGE SAUCE

*Mrs. Dale Harms (Viola)*

1/3 c. butter *or* margarine
4 oz. chocolate chips *or* bark
1 can sweetened condensed milk
1/8 tsp. salt
2 tsp. vanilla
1/2 c. milk

In heavy saucepan melt margarine and chocolate chips over very low heat. Blend in sweetened condensed milk and salt, stirring constantly. Thin down to desired consistency with milk. Do not boil. Remove from heat and add vanilla. Serve warm.

Store any leftover sauce in refrigerator and reheat in microwave or on very lowheat. This sauce never sugars.

## CHOCOLATE SYRUP FOR ICE CREAM TOPPING

*Mrs. Dale Leatherman (Wilma)*

1 c. canned milk
1 c. chocolate chips
1 stick oleo
1 c. powdered sugar

Cook until thick.

## CHOCOLATE TOPPING

*Mrs. Damon Yost (Marilyn)*

1 c. sugar
1/2 c. evaporated milk
1/2 stick oleo
1/2 tsp. vanilla

Bring to a boil. Remove from heat. Add 1 square of unsweetened chocolate. Stir well.

## HOT FUDGE SAUCE

*Mrs. Ervin Schneider (Brenda)*

1 stick oleo
3 squares chocolate
1 tsp. vanilla
3 c. sugar
1 tall can Carnation milk

Melt oleo and chocolate in double boiler. Alternate adding sugar and milk, 1/4 at a time. Bring to a boil, but do not let boil. Remove from heat. Add 1 teaspoonful vanilla. Serve immediately.

## CHOCOLATE MARSHMALLOW SAUCE

*Mrs. Willie Eicher (Lois)*

1 jar (7 oz.) Marshmallow Creme
1/4 c. milk
1/2 c. chocolate chips

Combine Marshmallow Creme and milk in heavy saucepan. Warm over very low heat, stirring constantly, until blended. Remove from heat; add chocolate chips and stir until melted. Serve warm or cold over vanilla ice cream. Makes 2 cups sauce.

*Self-discipline is the main factor in building character.*

## BUTTER PECAN SAUCE

*Mrs. Steve Koehn (Arlene)*

3/4 c. white sugar
1/2 c. butter
1/4 c. white Karo syrup
1 c. cream
1 c. toasted pecans

Boil all the ingredients except the pecans until light brown. Toast pecans 15 to 20 minutes at 200° and halve them. Add to sauce. Serve warm on ice cream.

## CARAMEL-PECAN SAUCE

*Mrs. Melvin Hiebert (Kathryn)*

1 1/4 c. brown sugar
1 c. light cream
1/4 lb. marshmallows (16 large)
Dash salt
1/4 c. margarine
1 tsp. vanilla
1/2 c. broken pecans

Combine brown sugar, cream, marshmallows and salt in 2 quart saucepan. Heat, stirring constantly, until brown sugar dissolves and mixture comes to a boil. Cook over medium heat 8 to 10 minutes or until candy thermometer reaches 224°F. Remove from heat; add margarine. Cool slightly; add vanilla and pecans. Serve warm over ice cream. Store leftover sauce in refrigerator. Heat before serving. Makes 2 cups.

Also submitted by Mrs. Terry Harms.

## COCONUT BUTTERSCOTCH SAUCE

*Mrs. LyVon Esau (Marlys)*

1/2 c. butter *or* oleo
1 c. flaked coconut
1 c. brown sugar, packed
2 T. light corn syrup
Dash salt
1 T. cornstarch
3/4 c. evaporated milk
1 tsp. vanilla

Dissolve cornstarch in evaporated milk. In saucepan melt butter. Add coconut and saute' until golden brown. Lift out coconut with fork; set aside. To butter left, add syrup, sugar and salt. Cook over low heat, stirring constantly until mixture boils. Gradually stir in cornstarch-milk mixture. Simmer over low heat about 2 minutes, stirring. Remove from heat; add coconut and vanilla. Serve on homemade ice cream.

§§§§§

# Meats
# & Casseroles

# MEATS AND CASSEROLES

## BREAKFAST EGG CASSEROLE

*Mrs. Gary Diller (Linda)*

Potato chips, crushed
12 eggs, hard boiled
1 c. cubed ham (Carl Buddig thin ham works real well)
4 T. oleo
4 T. flour
1/2 tsp. salt
2 c. milk
1 *to* 1 1/2 c. Cheddar cheese

Make a medium white sauce with the oleo, flour, salt and milk. Add cheese and mix well. Grease a 1 1/2 to 2 quart casserole. Layer crushed potato chips, sliced hard-boiled eggs, cream sauce and ham. Repeat. Bake 30 minutes at 350°. Yield: 6 to 8 servings.

## CORN BEEF CASSEROLE

*Mrs. Charles Seiler (Cynthia)*

8 oz. pkg. noodles
1 can corned beef (12 oz.)
1 can cream of chicken soup
1 can milk
1/2 lb. cubed cheese
1 medium onion, chopped

Boil and drain noodles. Mix in soup and milk. Add cheese, onion and corned beef. Bake in a 2 quart casserole for 45 minutes at 350°. This freezes well. Serves 6 to 8.

## YUMMASETTI

*Mrs. Roger Ensz (Julie)*

1 lg. pkg. noodles, cooked *in* salt water
3 lb. hamburger, fried *in* butter *with* 1 onion
1 pt. peas
2 cans mushroom soup
1 can chicken *or* celery soup
1 c. sour cream
1/2 loaf bread

Toast 1/2 loaf of bread in butter. Mix all the soup and cream together and pour over the other ingredients which have been put in a large container. Mix. Pour into roaster or large pan and bake 1 hour at 350°. The last half hour put bread crumbs over the top and bake uncovered.

## CHUCK WAGON CASSEROLE

*Mrs. Don Dirks (Carol)*

2 c. cooked beef, cubed
1 (1 lb.) can whole kernel corn, drained
1 (10 1/2 oz.) can condensed tomato soup
1 c. shredded Cheddar cheese
1 T. instant minced onion
1 tsp. chili powder
1 can refrigerator biscuits
2 T. melted butter
1/4 c. yellow cornmeal

Mix all ingredients together except biscuits, butter and cornmeal. Place in shallow 2 1/2 quart casserole. Bake at 400° for 10 minutes. Dip biscuits in melted butter, then in cornmeal; arrange around casserole. Bake 20 to 25 minutes longer or until biscuits are golden brown. Favorite biscuit recipe may be used instead of refrigerator biscuits.

## CRUNCHY BEEF CASSEROLE

*Mrs. Sherrill Esau (Joyce)*

2 c. uncooked elbow macaroni
1 lb. ground beef
1 (10 3/4 oz.) cream of mushroom
1 can whole tomatoes, cut up
3/4 c. shredded cheese
1/4 c. chopped green pepper
3/4 tsp. salt
1 can French fried onions

Prepare macaroni as directed; drain. Brown beef; drain. Combine all ingredients except onions. Pour 1/2 of the mixture into a 2 quart casserole sprayed with Pam. Add 1/2 can onions. Pour remaining mixture over onions; cover and bake at 350° for 30 minutes. Top with remaining onions and bake uncovered 5 minutes longer.

## EASY TATER TOT CASSEROLE

*Mrs. David J. Koehn (Clara)*

2 lb. hamburger
A little diced onion
1 can cream of mushroom soup
1 can cream of chicken soup
Frozen Tater Tots

Lightly fry hamburger and onion; add both soups. Place in casserole and top with Tater Tots. Bake until hot and bubbly, about 30 minutes at 350°.

## TATER TOT CASSEROLE

*Mrs. Gerald Boeckner (Thelma)*

1 lb. hamburger
Minced onion
1 can cream of mushroom soup
Frozen Tater Tots

Slightly brown hamburger; add onion if desired. Place in bottom of flat casserole. Add water to soup and pour over meat. Put one layer of frozen Tater Tots on top. Bake 30 minutes at 350°. 1 pint of drained green beans can be added after the hamburger and cream of chicken or celery soup can be used.

## BEEF AND NOODLE CASSEROLE

*Mrs. Weldon Miller (Elaine)*

1 1/2 lb. ground beef
1/3 c. onion, chopped
1 c. celery, diced
8 oz. pkg. noodles
1 can cream of mushroom soup
1 1/4 c. milk
Buttered bread crumbs

Brown ground beef. Add onion and celery; cook a few minutes. Cook package of noodles as directed; drain. Mix with meat mixture and add soup and milk; mix well. Pour into casserole and top with buttered bread crumbs. Bake 45 minutes at 325°.

*Planning your work is good, but doing it is always better.*

## FAVORITE CASSEROLE

*Mrs. Herb Friesen (Nora)*

1 lb. ground chuck
1 pkg. onion soup mix
1 can cream of mushroom soup
1/2 can water
5 *or* 6 sliced carrots
5 *or* 6 medium potatoes, sliced
Salt *and* pepper

Mix ground chuck, onion soup, mushroom soup and water in large casserole. Mix in carrots and potatoes and bake at 350° for 1 1/2 hours.

## HAMBURGER-NOODLE CASSEROLE

*Mrs. Dallas Koehn (Deanne)*

1 lb. hamburger
1 (10 oz.) pkg. noodles
1 can (16 1/2 oz.) cream style corn
1 can cream of mushroom soup
1/4 lb. grated cheese
1 can cream of chicken soup
Salt *and* pepper, to taste

Brown hamburger and partly cook noodles; drain both. Mix all ingredients together in 2 quart baking dish. Bake at 350° for 40 minutes.

## HAM CASSEROLE

*Mrs. Don Dirks (Carol)*

1 1/2 c. diced cooked ham
2 T. chopped onion
1/8 tsp. tarragon (optional)
2 T. butter *or* margarine
1 can cream of chicken soup
1/2 c. water
1 1/2 c. cooked narrow noodles
1/2 c. cooked French style green beans
2 T. fine dry bread crumbs
1/2 clove garlic, minced

Lightly brown ham, onion and tarragon in 1 tablespoonful butter. Remove from heat and stir in soup, water, noodles and green beans. Pour into buttered 1 quart casserole. Lightly brown the bread crumbs and garlic in remaining tablespoonful of butter. Sprinkle over top of casserole. Bake at 350° for 30 minutes or until hot and bubbly. Regular green beans may be used instead of French style.

## GRANDMA HOLDEMAN'S ISH CASSEROLE

*Mrs. Roger Koehn (Judy)*

1 lb. ground beef
3 *to* 4 carrots, sliced
1 can peas, drained *or* any vegetable
2 onions, sliced
4 potatoes, sliced
1 can celery soup
Salt *and* pepper

Brown beef lightly and put into buttered casserole. Add layers of onions, peas, potatoes and carrots. Pour celery soup over all. Salt and pepper, cover and bake 1 hour at 350°. Yield: 8 servings.

Also submitted by Mrs. Amanda Leatherman. Ish means "I should worry."

### LAZY CABBAGE ROLL CASSEROLE

*Mrs. Frank Buerge (Ruth)*

3 c. chopped cabbage
1 lb. hamburger
1 medium onion, chopped
Salt *and* pepper, to taste
3 T. rice, uncooked
1 can condensed tomato soup
3/4 soup can water

Place cabbage in greased 2 quart casserole. Brown together hamburger and onion; salt and pepper. Add rice, soup and water; mix. Heat through, about 10 minutes and pour over cabbage. Cover and bake 1 to 1 1/2 hours or until cabbage is tender at 325°. So easy to fix!

### PENNY SAVER CASSEROLE

*Mrs. Jon Good (Aneta)*

6 wieners, sliced
4 medium potatoes, cooked *and* diced
1 c. cooked peas
2 T. minced onion
1 can cream of mushroom soup
1/4 c. soft butter
1 T. mustard

Combine potatoes, onions and butter in casserole. Mix remaining ingredients and pour on top. Bake 45 minutes at 350°.

### BACHELOR SUPPER

*Mrs. Milferd Holdeman (Anita)*

2 lb. hamburger
3 carrots
3 potatoes
1 1/2 c. frozen peas
1 1/2 c. frozen lima beans
Salt *and* pepper

Brown hamburger in 4 quart saucepan. Season. Add 1 cup water. Slice carrots evenly over hamburger. Slice potatoes on top of carrots. Arrange frozen vegetables on potatoes, half on each side. Salt and pepper. Cover and simmer 30 to 45 minutes or until vegetables are done. Serves 8. Any variety of vegetables can be used on top layer. This is Milferd's favorite casserole and it's easy to prepare.

### QUICK SUPPER CASSEROLE

*Mrs. Dwayne Peaster (Nancy)*

1 lb. hamburger
1 green onion, chopped
1 pkg. onion gravy mix
Salt *and* pepper
3 c. cooked rice
1 can green beans
Soy sauce, to taste
French fried onion rings (optional)

In electric frying pan brown hamburger and onion. Add onion gravy mix and season with salt and pepper. Add cooked rice, green beans and soy sauce. This may be topped with French fried onion rings. This casserole may be served from the frying pan or put into a baking dish and baked.

### SAUSAGE AND RICE CASSEROLE

*Mrs. James R. Koehn (Janice)*

1 lb. sausage
4 stalks celery
1 medium onion
3/4 c. raw rice
1 can chicken noodle soup
Salt *and* pepper, to taste

Fry sausage until nearly done; lift out of grease and place on a paper towel. Fry onion and celery. Place all ingredients in a baking dish; add 1 cup water and bake at 350° for 45 minutes or 1 hour, or until rice is done.

### BEEF 'N BEAN SUPPER DISH

*Mrs. Clayton Yost (Sherry)*

1 lb. ground beef
1/2 c. sliced onion
1/2 tsp. salt
1/4 tsp. pepper
1 can pork and beans
1/2 c. catsup
1/2 T. Worcestershire sauce
2 T. brown sugar
1 T. vinegar

Brown ground beef and onion; drain. Add remaining ingredients; mix well. Simmer covered 20 to 30 minutes.

A simple supper dish. Chips, relishes and a vegetable make it an easy meal.

### CORN AND BACON PIE

*Mrs. Everetet Koehn (Pat)*

1 1/2 pt. frozen *or* fresh corn
2 eggs, lightly beaten
1 T. grated onion
2 T. green pepper, minced
1 T. butter
3/4 tsp. salt
1/8 tsp. pepper
1 T. sugar
7/8 c. milk
Bacon, chopped *and* uncooked
1 pie crust, unbaked

Cook corn until done; add eggs. Fry the green pepper in the tablespoonful of butter and add to corn. Stir in onion, salt, pepper, sugar and milk. Pour into pie crust, alternating with layers of bacon. Bake at 350° for 45 minutes. Serve as soon as possible after removing from oven. A real man pleaser.

### SAVORY SAUSAGE RICE

*Mrs. Kim Buerge (Karen)*

2 lb. bulk sausage
1 c. chopped green pepper
3/4 c. chopped onion
2 1/2 c. chopped celery
2 pkg. chicken noodle soup mix
4 1/2 c. boiling water
1 c. uncooked rice
1/2 tsp. salt

Brown sausage in large skillet; pour off excess fat. Add green pepper, onion and celery; saute'.

Combine soup mix and water in saucepan; stir in rice. Cover and simmer 20 minutes or until tender. Add sausage mixture and salt; stir well. Pour into greased casserole. Bake at 375° for 20 minutes.

## WIGGLES

*Mrs. Jon Good (Aneta)*

3 lb. hamburger
2 pkg. spaghetti
3 onions
3 c. diced potatoes
3 c. sliced celery
3 c. diced carrots
2 cans mushroom soup
2 cans peas
1 1/2 *to* 2 qt. tomato soup *or* juice
1 lb. cheese
9 slices bacon

Fry bacon, take out of skillet, heat hamburger and onions in bacon grease and fry. Put in roaster and add cooked spaghetti, cooked vegetables and mushroom soup. Arrange bacon slices on top. Add cheese cut in slices on top or mix in with vegetables and meat. Pour tomato soup or juice on top and bake 1 1/2 hours in 325° oven. This recipe will serve a large crowd.

## TEXAS HASH

*Mrs. Dan Holdeman (Gloria)*

2 lb. ground beef
2 onions, chopped
2 green peppers, sliced
1 qt. tomatoes
1 1/2 tsp. chili powder
2 tsp. Worcestershire sauce
1 c. raw rice
2 1/2 tsp. salt

Brown ground beef; drain. Pour all ingredients into crock pot and cook on low heat 6 to 8 hours or simmer on top of stove until rice is tender. This is also good to use as a sloppy joe mixture.

## GROUND BEEF DISH

*Mrs. Barton Koehn (Clara Belle)*

1 1/2 lb. ground beef
1 c. onion, chopped
1 (8 oz.) pkg. cream cheese
1 can cream of mushroom *or* chicken soup
1/4 c. milk
1 tsp. salt
1/4 c. ketchup
1 can baking powder biscuits

Brown meat and onion; drain. Combine all ingredients except biscuits in a casserole dish. Bake at 350° for 10 minutes. Remove from oven, place biscuits around the edge and return to oven for 15 to 20 minutes or until biscuits are brown.

## SQUASH CASSEROLE

*Mrs. Bill Bently (Deloris)*

1 lb. hamburger
1/2 *to* 1 yellow onion, chopped
1 lb. (only) zucchini squash
6 oz. grated longhorn cheese
1 can cream of mushroom soup

Brown hamburger and onion; drain. Cut squash in 1/4 inch slices and cook 5 minutes in small amount of water. Drain and reserve 1/4 cup liquid. Grease 1 1/2 quart casserole. Layer 1/2 of meat, 1/2 of squash and 1/2 of cheese. Combine soup and liquid. Layer meat, squash, soup and top with cheese. Bake uncovered 45 minutes to 1 hour in 350° oven.

## CHICKEN BROCCOLI CASSEROLE

*Miss Roma Jantz*

4 chicken breasts *or* 1 chicken, cut up
1 (10 oz.) pkg. frozen chopped broccoli
1 can cream of chicken soup
1/2 c. mayonnaise
1/2 tsp. lemon juice
1/2 tsp. curry powder
1/2 c. shredded Cheddar cheese
1 c. bread crumbs

Simmer chicken one hour in salt water. Debone. Prepare broccoli according to package. Place in greased deep casserole; place chicken on top. Prepare sauce by combining soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Top with cheese and bread crumbs. Bake at 350° for 25 minutes.

## BAKED CHICKEN AND RICE

*Mrs. Mark Johnson (Tricia)*

1 1/2 c. rice
3 c. salted water
1/4 c. oleo
1 chicken bouillon cube
1 can cream of chicken soup
1/2 can milk
1/2 tsp. poultry seasoning
1 chicken, cut up

Bring salted water to boil. Add rice, oleo and bouillon cube. Cook until done, about 15 to 20 minutes. Salt, pepper and flour chicken. Brown in oil slowly at 350° to 375°. Add cream of chicken soup, milk and poultry seasoning to cooked rice and put in buttered casserole. Arrange browned chicken on top. Bake at 275° for 2 hours.

## CHICKEN AND RICE CASSEROLE

*Mrs. Henry Amoth (Ida)*

1 cut-up fryer
1 c. rice, uncooked
1 can mushroom soup
1 can cream of chicken soup
2 soup cans milk
Salt *and* pepper, to taste

Mix soups, rice and milk in large shallow baking pan. Arrange chicken on top, skin side up. Bake at 350° until rice is tender and chicken is browned, about 1 1/2 hours. May need a little more milk during baking.

## CHICKEN AND RICE

*Mrs. Delbert Koehn (Rita)*

1 fresh 3 pound fryer, cut up
1 1/3 c. instant rice
1/2 c. milk
1 can cream of mushroom soup
1 can cream of celery soup
1 can onion soup

Combine soups and milk; mix and heat. Sprinkle rice in greased casserole. Spoon soup mixture over rice. Arrange chicken on top and bake in covered dish at 325° about 2 hours.

*I'd enjoy life more if the day didn't begin with that first half-hour in the morning.*

## CHICKEN AND RICE

*Mrs. Edwin Classen (Betty)*

3 chickens, cut up
1 medium-size box Minute Rice
2 cans cream of chicken soup
2 cans cream of mushroom soup
2 cans cream of celery soup
1 box Lipton onion soup
1 *to* 1 1/2 cans water

Roll chicken in flour with small amount of salt and pepper. Brown in skillet. Prepare rice according to directions. Combine remaining ingredients. Put rice in bottom of greased pan. Add part of the soup mixture. Place chicken on rice. Add remaining soup mixture. Bake at 375° for 30 minutes. Lower temperature to 275° and bake for 2 1/2 hours.

## SUNDAY CHICKEN

*Mrs. Melvin Schmidt (Alberta)*

2 *or* 3 lb. chicken, cut up
1 c. uncooked rice
1 can mushroom soup
1 pkg. dry onion soup mix
1 1/2 soup cans water
Salt, to taste

Put rice in bottom of roaster and place chicken on top. Sprinkle lightly with salt. Mix together soup, onion mix and water. Pour over chicken and rice. Bake at 325° for three hours. Cover while baking.

## CHICKEN AND RICE

*Mrs. Paul Yost (Verbena)*

3 1/2 c. water
1 1/2 tsp. salt
2 whole chicken breasts
1 c. rice
1/2 tsp. salt
2 c. water
1 1/2 tsp. onion powder
1/2 tsp. pepper

Bake first three ingredients in 350° oven for 1 1/2 hours. Remove from oven and cool. Remove bones and cut meat into small pieces. Cook rice, 1/2 teaspoonful salt and 2 cups water for 15 minutes. Add broth and chicken pieces to cooked rice. Add onion powder and pepper; mix all ingredients. Return to oven for 1 hour at 350°. All broth will be absorbed.

## SUNDAY CHICKEN CASSEROLE

*Mrs. Roger Ensz (Julie)*

1 can cream of chicken soup
1 can cream of celery soup
1 3/4 c. Minute Rice
1 fryer, cut in pieces
Salt
Pepper
Paprika
1/2 c. milk

Blend soups, milk and rice. Pour into 9 x 13 inch baking dish. Place chicken on top. Season with salt, pepper and paprika. Bake uncovered at 275° for 2 1/2 to 3 hours.

## MICROWAVE CHICKEN 'N RICE

*Mrs. Dale Wenger (Carol)*

2 chicken breasts, halved
1 can cream of mushroom soup
1 can (5.3 oz.) evaporated milk
1/2 c. milk
3/4 c. quick-cooking rice
1/2 pkg. onion soup mix
1 can (2 1/2 oz.) mushrooms *with* liquid (optional)
2 T. pimentos, chopped (optional)

Mix soup and milks. Reserve 1/2 cup of mixture. Mix remaining soup mixture with rice, mushrooms, 1/4 package of onion soup mix and pimentos. Pour into 8 x 8 x 2 inch glass dish. Cover with waxed paper or plastic wrap. Cook, covered, on full power for 4 minutes. Place chicken breasts on rice mixture. Pour reserved soup mixture over chicken. Sprinkle with remaining 1/4 package onion soup mix. Cover with waxed paper or plastic wrap and cook, covered, on full power for 15 to 18 minutes, or until chicken is tender. Turn chicken over 1 or 2 times during cooking time. Yield: 2 to 4 servings.

## CHICKEN CASSEROLE

*Miss Roma Jantz*

2 c. diced, cooked chicken
1 (7 oz.) pkg. elbow macaroni, uncooked
1/2 lb. grated Cheddar cheese
2 cans cream of mushroom soup *or* celery soup
1/2 green pepper, minced
2 c. milk *or* 1 c. milk *and* 1 c. broth
1 small can pimientos, chopped
1 c. celery, chopped
4 hard-cooked eggs, chopped
1 small minced onion

Combine all ingredients. Refrigerate overnight. Bake 1 hour at 350°.

## CHICKEN AND BISCUITS

*Mrs. Paul Yost (Verbena)*

3 1/2 c. water
1 1/2 tsp. salt
2 whole chicken breasts
12 T. flour
1 c. half and half *or* cream
1 1/2 tsp. onion powder
Pepper, to taste
15 refrigerator biscuits
Frozen peas (optional)

Bake first 3 ingredients at 350° for 1 1/2 hours. Remove from oven; cool. Remove bone and cut meat into small pieces. Mix flour, half and half, onion powder and pepper together and add to broth; bring to boil to thicken. Add chicken pieces and pour into casserole. Top with biscuits and bake at 400° for 10 minutes or until golden brown. Peas may be added with chicken mixture.

## BAR-B-Q CHICKEN

*Mrs. Ron Wedel (Donna)*

Chicken
1 c. catsup
2 T. barbecue sauce
1/4 *to* 1/2 c. vinegar
1 tsp. salt
Pepper, to taste
1 tsp. chili powder
1/2 tsp. celery seed
1 c. water
1/2 *to* 1 c. brown sugar

Roll chicken in flour; fry until lightly browned. Place in roaster and bake at 350° for 1 1/2 hours. Combine remaining ingredients and bring to a boil. Pour on chicken and bake for 1 1/2 hours longer. Do the same for spareribs.

## BARBECUED CHICKEN

*Johnnie Johnson*

3 lb. split chicken
Salt
Garlic salt
Salt water
Liquid oleo
Kraft barbecue sauce

Heap coals in center of grill. Light; heat approximately 30 minutes. Spread coals out to one layer. Wash chicken. Place on grill skin side up. Sprinkle salt and garlic salt over chicken. Turn in 5 minutes; season. Continue turning every 5 minutes for 30 minutes. Baste, alternating with salt water and liquid squeeze oleo with each turning. Do not let coals flame. Control heat with vents. Close vents to lower heat. After 30 minutes, start turning every 10 to 15 minutes until chicken starts splitting or leaving the bone, approximately 1 hour to 1 hour and 15 minutes from starting time. Spread barbecue sauce over chicken. Continue 2 to 3 minutes per side. Sauce burns easily. Serve hot.

## CAN CAN CHICKEN

*Mrs. Galen Ensz (Twyla)*

1 can (10 1/2 oz.) cream of chicken soup
1 can (10 1/2 oz.) cream of celery soup
1 soup can water
1 1/3 c. Minute Rice
1 can (12 oz.) boned chicken *or* 1 1/2 c. diced cooked chicken
1 can (8 oz.) chow mein noodles *or* 2 c. fried onion rings

Combine all ingredients except noodles in large skillet. Stir to mix. Bring quickly to boil. Cover, reduce heat and simmer 7 minutes. Remove from heat; stir. Serve with noodles on top. Enough for 8 x 8 inch dish.

## PIZZA CHICKEN

*Mrs. Melvin Iutzi (Sandra)*

3/4 c. bread crumbs
1/3 c. grated Parmesan cheese
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. garlic salt
1 T. oregano
1 tsp. basil
1 T. parsley flakes
1 chicken, cut up
Barbecue sauce

Combine ingredients in plastic bag along with chicken which has been rinsed. Coat well! Bake at 350° for 1 1/2 hours on a cookie sheet. Put generous amount of barbecue sauce on chicken and bake 10 minutes longer.

## CHEESY CHICKEN

*Mrs. Marvin Nightengale (JoAnn)*

2 whole broiler fryer chicken breasts, halved
1/3 c. flour
1/4 lb. margarine
1 1/4 c. evaporated milk
1 1/2 c. grated cheese
1 can (10 3/4 oz.) cream of mushroom soup
1 tsp. salt

In shallow dish place flour. In large shallow baking pan place margarine and insert in heated oven until melted. Dip chicken one piece at a time, in flour, turning to coat; then place skin side down in margarine in baking pan. Bake uncovered in 425° oven for 30 minutes. Turn chicken; bake 15 minutes longer. In bowl mix together milk, soup, cheese and salt; pour over chicken. Cover and bake in 325° oven for 15 minutes or until fork can be inserted in chicken with ease. Yield: 4 servings.

## PARTY PERFECT CHICKEN

*Mrs. Harold Eck (Latayne)*

2 fryers, cut up
6 T. flour
2 1/2 tsp. salt
1 tsp. ginger
1/4 tsp. pepper
6 slices bacon, diced
1 medium onion, chopped
2 T. flour
1 T. sugar
1 T. curry powder
2 T. applesauce
2 T. catsup
2 T. lemon juice
1 (10 3/4 oz.) can condensed beef *and* broth *or* bouillon
Salt, to taste

Roll chicken in flour, salt, ginger and pepper mixture. To make curry glaze, saute' bacon until crisp; remove bacon. Add onion to bacon fat and saute' until glossy; remove onion. Pour fat into baking pan large enough to hold pieces of chicken lying flat. Turn chicken once to grease both sides. Bake at 350° for 30 minutes. Combine bacon, onion and remaining ingredients in saucepan. Bring to boil; reduce heat and simmer 15 minutes. When chicken has baked 30 minutes, spoon 1/2 of glaze over chicken. Bake 20 minutes. Spoon remaining glaze over chicken. Bake 20 minutes longer or until tender.

## CRISPY SAVORY CHICKEN

*Mrs. Virgil Unruh (Marjorie)*

1 chicken, cut up
1/2 c. flour
1/2 c. cornmeal
1 1/2 tsp. salt
1 1/2 tsp. chili powder
1 1/2 tsp. basil
1/4 tsp. pepper
1/2 c. milk
1/3 c. margarine, melted

Dip chicken in milk, then in combined dry ingredients. Put in pan; pour margarine over chicken. Bake 1 hour at 375°. Either the chili powder or basil may be omitted.

## CHICKEN CURRY

*Mrs. Larry Ensz (Lou)*

1 1/2 *to* 2 lb. chicken
2 stalks celery
4 green onions
1 *or* 2 apples
1 T. *to* 3 T. curry powder
Cornstarch
1/8 tsp. garlic salt
Bananas
Tomatoes
Raisins
Onions
Coconut
Lettuce
Pineapple
Salted nuts

Cover chicken with water; add salt and pepper and cook until meat falls off bones. Fry celery, onion (tops and all) and apples in 4 tablespoonfuls butter. Put into broth and cook until done. Add garlic salt and thicken with cornstarch. Serve over cooked rice. Put next 8 ingredients in serving dishes and layer as you wish over chicken curry.

## CHINESE CHICKEN

*Mrs. Virgil Unruh (Marjorie)*

1 chicken, cut up
Cornstarch
Beaten eggs
1/2 c. sugar
1/2 c. vinegar
1/2 c. chicken broth
3 T. catsup
3 T. soy sauce
Garlic salt
Salt *and* pepper

Soak chicken in salt water for 1/2 hour. Boil neck and liver in a cup of water to make broth. Dip chicken in cornstarch, then in beaten egg. Brown in oil. Make sauce by combining remaining ingredients and bringing to a boil. Pour over chicken and bake 1 hour at 325°.

## SWEET AND SOUR CHICKEN

*Mrs. Alvin Hiebert (Leah)*

2 lb. chicken, cut up
1 c. cornstarch
Salt, to taste
Garlic salt, to taste
1 egg, beaten (optional)
3/4 c. sugar
1/4 c. water
1/4 c. catsup
1/2 tsp. salt
2 tsp. soy sauce
1/4 c. pineapple juice
1/4 c. vinegar

Dip chicken in beaten egg and shake in bag with mixture of cornstarch, salt and garlic salt. Fry 15 minutes until brown. Combine remaining ingredients and cook until dissolved. Place chicken in baking dish; pour sauce over chicken and bake for 30 minutes or until done. Baste while baking.

## MARINATED CHICKEN BREASTS

*Mrs. Marvin Nightengale (JoAnn)*

6 chicken breasts, cut in bite size pieces
Herb Magic Italian dressing
2 tsp. Parmesan cheese
1 tsp. parsley flakes
1 tsp. onion salt
1 1/2 c. self-rising flour

Marinate cut up chicken in dressing overnight. Add seasonings to flour and dredge chicken. Fry in deep fat.

*NOTE:* Herb Magic dressing seems to stick to the chicken best.

## CHICKEN CONTINENTAL

*Mrs. Evan Koehn (Mary)*

1 (3 lb.) chicken, cut in pieces
1/3 c. seasoned flour
1/4 c. butter
1 1/3 c. Minute Rice
1 can condensed cream of chicken soup
2 1/2 T. grated onion
1 tsp. salt
Dash pepper
1 T. chopped parsley
1/2 tsp. celery flakes
1/2 tsp. thyme
1 1/3 c. water

Roll chicken in flour and brown in butter. Remove from pan. Pour rice into 1 1/2 quart casserole. In same pan, mix remaining ingredients and bring to a boil. Stir all except 1/3 cup into rice. Top with chicken and remaining soup mixture. Bake covered at 375° for 30 minutes. Yield: 4 to 6 servings.

## CHICKEN POT PIE

*Mrs. Roy Unruh (Phyllis)*

1/2 c. butter or margarine, melted
3 T. all-purpose flour
1 c. milk
3 c. chicken broth
3 c. cooked chicken, diced
1/2 tsp. salt
1/4 tsp. pepper
1 (16 oz.) can mixed vegetables, drained
1 (16 oz.) can green peas, drained
Pastry for 9 inch pie

Combine butter and flour in a saucepan and place over low heat. Gradually add chicken broth and milk; stir constantly until smooth and thickened. Stir in chicken, salt, pepper, mixed vegetables and peas. Mix well. Pour into 13 x 9 x 2 inch baking dish. Roll pastry to 1/8 inch thickness on a lightly floured surface. Cut into strips 1 inch wide and arrange in lattice design over chicken mixture. Bake at 350° for 30 minutes or until pastry is golden brown.

*The trouble with being punctual is there's nobody there to appreciate it!*

## CHICKEN ROTEL

*Mrs. Larry Ensz (Lou)*

5 lb. hen
2 large green peppers
2 large onions
1 1/2 sticks oleo
1 (7 oz.) pkg. Vermicelli thin spaghetti
1 can Rotel tomatoes
1/2 lb. Velveeta cheese
1 large can mushroom buttons
1 can tiny English peas
2 T. Worcestershire sauce

Season and cook chicken in enough water that there will be 1 1/2 quarts broth. Chop and saute' peppers, onions and oleo. Cook Vermicelli in chicken broth and mashed tomatoes, Worcestershire sauce and cook until thickened, not too long. Add peas and mushrooms, drained. Add shredded cheese. Stir until cheese melts. Salt and pepper to taste. Add chicken. Freezes real well. One recipe makes approximately 12 servings.

## CHICKEN ENCHILADAS

*Mrs. Bob Mininger (Ruth)*

8 tortillas
1 large cooked chicken, deboned
1 can cream of chicken soup
1 can green chopped chilies
1 can Hormel chili *with* beans
1/2 can chicken broth
Grated cheese

Alternate layers in casserole and top with cheese. Bake.

## CHICKEN RATATOUILLE

*Mrs. Boyd Sigafoose (Judith)*

1/4 c. corn oil
2 whole broiler-fryer chicken breasts, skinned, boned *and* cut in 1 in. pieces
2 small zucchini squash, unpared *and* thinly sliced
1 small eggplant, peeled *and* cut into 1 in. cubes
1 medium green pepper, seeded *and* cut in 1 in. pieces
1 large onion, thinly sliced
1/2 lb. mushrooms, sliced
1 (16 oz.) can tomato wedges
2 tsp. garlic salt
1 tsp. flavor enhancer (optional)
1 tsp. dried sweet basil, crushed
1 tsp. dried parsley
1/2 tsp. black pepper

Heat corn oil in large frypan. Add chicken and saute' about 2 minutes on each side. Add zucchini, eggplant, green pepper, onion and mushrooms. Cook, stirring occasionally, about 15 minutes or until tender crisp. Add tomatoes, stirring carefully. Add garlic salt, flavor enhancer, basil, parsley and pepper. Simmer about 5 minutes or until fork can be inserted in chicken with ease. Serve chicken on large platter with mound of rice in center. Yield: 4 servings.

*People are also judged by the company they keep away from.*

## MOIST BREAD STUFFING

*Mrs. Paul Yost (Verbena)*

1 c. butter
2 c. diced celery
1 1/2 c. chopped onion
1/4 c. minced parsley
2 1/4 tsp. salt
2 tsp. poultry seasoning
1/2 tsp. pepper
18 c. white bread cubes
3 eggs, slightly beaten

In an 8 quart Dutch oven or saucepan, over medium heat, in hot butter, cook celery and onions for 10 minutes, stirring often. Add next 4 ingredients; mix well. Add bread cubes and eggs; mix well. Yield: About 10 cups stuffing for a 12 to 14 pound bird.

## CHICKEN ENCHILADAS

*Mrs. Amos Lapp (Alice)*

1 can cream of mushroom soup
1 can cream of chicken soup
8 oz. sour cream
1 small can green chopped chilies
12 oz. Monterey Jack white cheese
6 oz. Cheddar cheese
1 small can Swanson chicken
Tortillas

Mix soups, 1/2 can water from each can, sour cream and green chilies, chopped fine. Fry tortillas in oil to soften. Layer tortillas, soup mixture, chicken and cheeses in casserole. Bake at 350° for 30 to 40 minutes or until bubbly. Yield: 10 servings.

## TURKEY STUFFING CASSEROLE

*Mrs. Clayton Yost (Sherry)*

1 c. chopped onion
1 c. chopped celery
1/2 c. oleo
2 qt. soft bread
1 tsp. salt
1/2 tsp. sage
1/2 tsp. poultry seasoning
1/4 tsp. pepper
3 c. cubed, cooked turkey
3 T. oleo
3 T. flour
1/2 tsp. salt
1 can (13 3/4 oz.) chicken broth
3/4 c. water
2 eggs, well beaten
2 T. chopped parsley

Saute' onion and celery in 1/2 cup oleo until soft. Combine bread cubes, 1 teaspoonful salt, sage, poultry seasoning and pepper in greased 3 quart casserole. Add onion mixture and toss gently. Top with turkey. Melt 3 tablespoonfuls oleo in saucepan; blend in flour and 1/2 teaspoonful salt. Add chicken broth and water; cook, stirring constantly, until mixture comes to a boil. Stir hot broth slowly into eggs; add parsley. Pour over turkey in casserole. Cover and bake in 350° oven for 30 minutes. Uncover and continue baking 15 minutes. Yield: 8 servings. A good way to use leftover turkey. A quick and thrifty dish and truly delicious.

*People don't plan to fail - they just fail to plan.*

## AMISH STYLE TURKEY STUFFING

*Mrs. Dan J. Miller (Anna Mae)*

1/2 c. cooked chicken with broth
2 medium onion, chopped (about 1 c.)
1/2 c. butter or oleo
2 c. dry bread cubes
1 c. diced carrots, cooked
1 c. diced potatoes, cooked
1 c. diced celery, cooked
2 T. dried parsley flakes *or* 1/2 c. snipped parsley
1 T. lemon juice
3 eggs, beaten
1 clove garlic, minced
2 tsp. salt
1/4 tsp. marjoram
1/4 tsp. pepper

Cook and stir onion in butter until onion is tender. Add beaten eggs to chicken broth. Lightly mix in remaining ingredients. Stuff turkey or bake in casserole in 300° oven for 1 hour or until done.

## CHICKEN ENCHILADAS

*Mrs. Merle Koehn (Janice)*

1 chicken, cooked and diced
1 can cream of mushroom soup
1 can taco sauce
1 can cream of chicken soup
1 can chili without beans
1 small onion, chopped
1 pkg. corn tortilla chips
1/2 pkg. Monterey Jack cheese
1/2 pkg. Cheddar cheese

Combine chicken, soups, taco sauce, chili and onion; mix together. Layer meat mixture, tortillas and shredded cheese. Bake at 350° for 45 minutes or more.

Mrs. Weldon Miller also submitted this recipe.

## CHICKEN ENCHILADAS

*Mrs. Jay Diller (Grace)*

1 onion, chopped
1/4 c. oleo
1 cooked chicken, cut up
1/4 c. chicken broth
1 can cream of chicken soup
1 can green chopped chilies
1 can chili with *or* without beans
1/4 tsp. pepper
Grated cheese
Tortillas

Saute' onion in oleo. Add chicken, broth, soup and chili. Rinse cans with water and add to mixture. Add chilies and pepper; cook until well mixed and heated through. Layer broken tortillas and meat mixture in buttered casserole; top with cheese. Bake at 350° for 30 minutes. Yield: 6 servings.

*VARIATION:* For variation use one quart of canned pork instead of chicken.

Mrs. Lester Unruh and Mrs. Richard Jantzen also submitted this recipe.

*The family tree is worth bragging about if it has produced good timber and not just a lot of nuts.*

## SOUR CREAM ENCHILADAS

*Mrs. Glenn Banach (Joyce)*

1 pkg. corn tortillas
Butter
1 can cream of chicken soup
1 pt. sour cream
1 can boned chicken
Chopped onions, to taste
1/2 can chopped green chilies
1 1/2 c. grated cheese

Cut tortillas in fourths, dip in melted butter and line bottom of casserole. Mix together remaining ingredients except cheese and spoon 1/2 of the mixture over tortillas. Sprinkle with 1/2 of grated cheese. Put another layer of tortillas, the rest of the mixture and the remaining cheese. Bake at 350° for 20 minutes. Serve with crisp fried tortillas.

## CREAMY GREEN ENCHILADAS

*Miss Betty Schneider*

1 lb. ground beef
1 tsp. salt
8 oz. Cheddar cheese, shredded
1 large onion, chopped
1 can cream of chicken soup
3/4 c. evaporated milk
8 oz. Velveeta, cut in chunks
1 (0.56 oz.) envelope green onion dip mix
1 (4 oz.) can chopped green chilies
1 (2 oz.) jar chopped pimientos, drained
12 tortillas

Brown beef and salt; drain. Add Cheddar cheese and onion; set aside. Combine soup, milk and Velveeta in medium saucepan. Place over lowheat, stirring constantly until cheese is melted. Add dip mix, chilies and pimientos; set aside. Soften tortillas and spread each with meat mixture. Roll tightly and place in a 13 x 9 x 2 inch baking dish. Pour cheese sauce over top. Cover with foil. Bake at 350° for 30 minutes.

## ENCHILADAS

*Mrs. Rodney Giesbrecht (Melva)*

1 lb. hamburger
1 can tomato soup
1 can cream of mushroom soup
1 can (10 oz.) enchilada sauce
1 dozen tortillas
Shredded cheese

Fry hamburger; do not season. Mix together soups and enchilada sauce and heat. Dip each tortilla in sauce, then put in hamburger and a little cheese; roll. Place in shallow baking dish. Over top of enchiladas, spread more sauce and cheese. Bake at 350° for 30 minutes.

## MOCK ENCHILADAS

*Mrs. Willis Koehn (Arlene)*

1/2 lb. hamburger
1 small onion, cut up
2 T. grated green pepper
1 can chili con carne
1 can undiluted condensed tomato soup
Barbecued taco chips
1/2 lb. American cheese

Brown hamburger, onion and green pepper. Add chili con carne and tomato soup; mix well. In oblong baking dish, spread a layer of above mixture, then a layer of taco chips. Cube cheese and use 1/2 to cover first layer of chips. Repeat layering. Bake in 350° oven for 20 to 30 minutes.

## ENCHILADAS

*Mrs. Menno Koehn (Charity)*

2 lb. hamburger
1 medium onion, chopped
2 tsp. garlic salt
4 T. chili powder
1 small can tomato sauce
Salt and pepper
Ac'cent, to taste
Tortillas
2 lb. medium sharp colby *or* Cheddar cheese, grated

Cook hamburger and onion in water until done; spoon off grease. Add garlic salt, chili powder and tomato sauce; season with salt, pepper and Ac'cent to taste. Thicken with small amount of flour and water; simmer. Fry tortillas in oil; drain on paper towel. Place meat mixture, then cheese in tortilla; fold and fill casserole. Pour remaining meat mixture on top and sprinkle with cheese. Place in 350° oven for 10 minutes to melt the cheese. Yield: 8 servings.

Mrs. Greg Benner also submitted this recipe.

## ROLLED BEEF ENCHILADAS

*Mrs. Dallas Doehn (Deanne)*

16 corn or flour tortillas
Salad oil, shortening or lard
1 can mild enchilada sauce
1 can hot enchilada sauce
3 c. ground beef filling
1 1/2 c. shredded cheese, sharp Cheddar or American

Fry tortillas in oil and dip into heated sauce. Spoon about 3 tablespoonfuls ground beef filling down the center of each tortilla. Roll tortilla around filling and place flap side down in an ungreased shallow casserole. Place filled enchiladas side by side. Pour enough sauce over the enchiladas to moisten entire surface of the casserole. Sprinkle with cheese. Bake, uncovered, in 350° oven for 15 to 20 minutes or just until hot throughout. Serve with hot sauce. Yield: 16 enchiladas, 5 to 8 servings.

*GROUND BEEF FILLING:*

1 lb. lean ground beef
1 *or* 2 T. salad oil *or* lard
1 medium onion, chopped
1/2 c. enchilada sauce to cover casserole
2 tsp. chili powder (optional)

Brown meat, adding oil or lard if needed. Add onion and cook until soft. Moisten with enchilada sauce. Slowly simmer for 10 minutes, stirring occasionally. Yield: 3 cups.

## ENCHILADAS

*Mrs. John Wenger (Kathleen)*

2 lb. hamburger
Onion
Salt *and* pepper
Garlic salt
1 can enchilada sauce
1 can tomato soup
2 cans water
2 T. flour
2/3 c. water
Velveeta cheese

Continued Next Page

## ENCHILADAS (Continued)

Fry or lightly brown hamburger with onion, salt, pepper and garlic salt to taste. Add enchilada sauce, soup and 2 cans water. Heat and thicken with flour and 2/3 cup water. Mixture will be quite soupy but thickens as it bakes. Layer tortillas, meat and slice of Velveeta cheese alternately in casserole. Bake 1 1/2 hours at 300°. this is easy to make and doesn't take much time since the tortillas don't have to be fried first and no last minute work with it. Very good!

## ENCHILADA CASSEROLE

*Mrs. Maurice Eicher (Pat)*

1 1/2 lb. hamburger
1 medium onion
Salt and pepper
1 can enchilada sauce
3/4 stick oleo
1/4 c. flour
1 c. tomato juice
2 tsp. dry chili powder *or* to taste
1 can water
1/2 lb. cheese, grated
12 tortillas (frozen corn are best)

Fry hamburger and onion until done; salt and pepper. Make a medium gravy with enchilada sauce, oleo, flour, juice, chili powder and water. Put tortillas in gravy to thaw and place in baking dish. Sprinkle with meat, grated cheese, then gravy. Repeat 3 times. Bake 1 hour at 350°. This may be frozen before baking. I put enough water with the 1/4 cup flour in gravy to make it smooth.

## ENCHILADA CASSEROLE

*Mrs. Kenneth Koehn (Karen)*

2 lb. ground beef
1 medium onion
1 medium clove garlic (optional)
1 can chopped green chilies
1 small can tomato sauce
1 can cream of mushroom soup
1/2 tsp. chili powder
Salt and pepper
12 tortillas (more *or* less)
1 lb. grated longhorn cheese

Brown hamburger and onion; add remaining ingredients and heat thoroughly. Alternate layers of tortillas and meat in casserole. Cover with cheese. Bake at 350° for 45 minutes.

## GRINGO BURRITOS

*Mrs. Maurice Eicher (Pat)*

3 lb. hamburger
1 onion
2 *to* 3 cans cream of mushroom soup
1 *to* 1 1/2 cans green chopped chilies
Salt *and* pepper, to taste
16 *to* 20 flour tortillas
Cheese, grated

Fry hamburger; drain off grease. Add onion and chilies to taste. Add soup and cook about 10 minutes. Put meat mixture in tortillas; add cheese and roll up. Wrap in foil and bake 20 minutes at 350°. Two cans of Mexican beans may be added. These burritos are good to put in the freezer.

## BURRITOS SUPREME

*Mrs. Richard Jantzen (Linda)*

Hamburger
Flour tortillas
Refried beans
Sour cream
Cheese, grated
Lettuce
Tomato
Ripe olives (optional)

Brown hamburger; salt and pepper. Fry or warm tortillas until soft. Place beans, sour cream, cheese, lettuce and tomato in tortilla. Sliced olives may be added. Roll up tortilla, sprinkle cheese on and warm in oven until cheese melts.

## CHALUPAS

*Mrs. Bob Mininger (Ruth)*

3 lb. pork loin roast
1 lb. pinto beans
2 chopped garlic buds
3 tsp. chili powder
1 tsp. cumin
1 tsp. oregano
1 can chopped chilies
3 tsp. salt

Combine all ingredients in large kettle or crock. Cover with water and cook until boiling. Reduce heat and cook slowly for 5 hours. Remove from heat and take meat from bone; tear into small pieces. Return to kettle and cook about 2 more hours. Serve over flour tortilla fried slowly in oil or fat or serve over taco chips. Top with lettuce, tomato, taco sauce and cheese.

Mrs. Roger Leatherman also submitted this recipe.

## CHIMICHANGA (chee-mee-chán-gas)

*Mrs. Howard Nickel (Jane)*

12 flour tortillas
1 1/2 *to* 2 lb. hamburger
Onion
Salt and pepper
Taco *or* chili seasoning
1 c. canned chili beans *or* pinto *or* cranberry beans
Cheese, grated
Oil
Hot sauce

Wrap tortillas in tin foil and warm in oven a few minutes. Fry hamburger with onion, salt and pepper. Add 1 cup beans and season with taco or chili seasoning; simmer. Put about 1/4 cup of meat mixture into each tortilla, sprinkle with cheese and fold together securing with toothpicks. Fry in about 1/2 inch hot oil on each side until golden brown and crisp. Serve with hot sauce and lettuce salad.

## ENCHERITTOS

*Mrs. Gale Unruh (June)*

1 lb. ground beef
1 pkg. taco seasoning mix
1 can chili beans
Chopped green chilies
Large flour tortillas
Sour cream
Cheddar cheese, grated
Lettuce and tomato, cut up

Brown meat; salt and pepper. Add taco seasoning, beans and chilies. Warm tortillas. In tortilla place meat, cheese, salad and sour cream as desired. Fold to eat.

## CHICKEN TACOS

*Mrs. Edwin Schmidt (Dorothy)*

Chicken
Salt *and* pepper
Onion
Garlic
Taco shells

Bake old hens with salt, pepper, onion and garlic. Remove skin and bones. Add the liquid to cut-up meat and boil until moisture is absorbed. Place in taco shells which have been heated in hot oil.

## MEXICAN CASSEROLE

*Mrs. Daniel Dirks (Sandra)*

2 lb. hamburger
1 medium onion
1 can ranch style beans
1 can mild enchilada sauce
1 can cream of chicken soup
Grated cheese.

Brown hamburger and onion; drain. Add beans, enchilada sauce and soup. Simmer for 5 minutes. Bake at 350° for 45 minutes. About 10 minutes before done, cover with grated cheese.

## NAVAJO TACOS

*Mrs. Ron Wedel (Donna)*

Hamburger
Minced onion
Mexe-beans *or* chili beans
Tomato sauce *or* juice
Chili powder
Salt *and* pepper
Grated cheese
Lettuce salad
Hot sauce
Fry bread

Fry hamburger and onion. Add beans and season to taste with tomato sauce or juice, chili powder, salt and pepper; simmer. Serve with grated cheese and salad on fry bread. Add hot sauce if desired.

Mrs. John Loewen also submitted this recipe.

*FRY BREAD 1*

2 1/2 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
3/4 c. half warm water and half milk
Oil

Mix all ingredients except oil and let set 1/2 hour. Knead pieces of dough in hands until round and thin like a tortilla. Fry in hot oil that has been tested with a match. The bread should puff up and be golden brown.

*FRY BREAD 2*

4 c. flour
4 tsp. baking powder
1 tsp. salt
2 c. milk

Mix all ingredients together; roll out. Cut out pieces and fry in deep fat.

### WARRIOR'S CASSEROLE

*Mrs. Merle Koehn (Deloris)*

1 lb. ground beef, browned *or*
2 c. cooked boned chicken pieces
1 can cream of chicken soup
2/3 c. milk
4 tsp. chopped green chilies
3/4 tsp. garlic salt
1 T. chopped onion
5 oz. grated Cheddar cheese
8 corn tortillas

Mix meat, soup, milk, chilies, salt and onion. Cook altogether about 5 minutes. In casserole, layer tortillas, meat mixture and cheese. Bake at 350° for 30 minutes. Yield: 3 or 4 servings.

### TOMPECKOS

*Mrs. Herb Friesen (Nora)*

3 lb. hamburger
Onion
Garlic flakes
Onion soup
Tomato juice
Hot sauces
2 *to* 3 onions, chopped
2 *to* 3 tomatoes, cut up
Vinegar
Lettuce
Cheese
Flour tortillas
Refried beans
Sour cream
Hot sauce

Fry hamburger with onion and garlic flakes. Add onion soup; brown. Add tomato juice, different kinds of hot sauces seasoned to your taste and cook slowly 30 to 40 minutes. Combine the 2 or 3 onions and tomatoes and cover with vinegar. Chill 1 hour or until ready to serve. Cut lettuce fine, shred cheese and fry torties in hot oil until crisp. Serve as follows: tortie, refried beans, sour cream, meat, onion and tomato mixture, lettuce, cheese and hot sauce. Then eat!

### FIDEO OR COILED VERMICELLI

*Mrs. Edwin Schmidt (Dorthy)*

2 tomatoes, diced *or* 1/2 *to* 1 c. tomato juice
1 medium onion, chopped
1 *or* 2 cloves garlic, cut fine
2 chicken bouillon cubes
1 lb. hamburger *or* more
1 pkg. fideo
2 T. corn oil

Dissolve bouillon in 2 cups boiling water. Fry hamburger with salt, onion and garlic. Drain. Break up fideo into large kettle and brown in corn oil, stirring constantly to prevent scorching. Not all the fideo needs to be golden brown, but all should be coated with oil. Add more oil if necessary. Remove from heat; add hamburger, tomato and bouillon water. Add more water if mixture isn't almost covered. Cover; return to high heat until you notice steam escaping. Lower heat to very low. Check in 15 minutes if fideo is done or nearly so; turn off heat so fideo can absorb excess moisture. Serve hot with fresh tortillas, chili sauce or whole canned chili, Jell-O salad or applesauce and vegetables, preferably shredded cabbage.

## MEXICAN CASSEROLE

*Mrs. Jon Good (Aneta)*

3 T. butter
3 c. Corn Chex cereal
1 lb. ground beef
2 T. finely chopped onion
1 tsp. chili powder
3/4 tsp. seasoned salt
1/4 tsp. garlic powder
Dash pepper
1 can (8 oz.) tomato sauce
1 can (4 oz.) taco sauce
1 can (17 oz.) whole kernel corn, drained
12 slices processed American cheese

Combine melted butter and Corn Chex. Toss to coat well. Put 2 cups into 1 1/2 quart casserole. Crush rest of Chex to 1/2 cup; set aside. In skillet brown meat and onion; drain. Add seasonings. Mix in tomato and taco sauces. Layer half the corn, meat mixture and cheese over Chex in baking dish. Repeat with remaining corn, meat mixture and cheese. Sprinkle reserved Chex crumbs over top in diagonal strips. Bake in 325° oven for 30 to 35 minutes or until edges are bubbly. Yield: 6 servings.

## MEXICAN CASSEROLE

*Mrs. Howard Koehn (Londa)*

2 lb. hamburger
1 tsp. salt
Celery, chopped
Green pepper, chopped
Onion, chopped
Pepper, to taste
Chili powder, to taste
3 beef bouillon cubes
2 T. taco sauce
Catsup, a few shakes
1 can mushroom soup
1 c. water
2 T. flour
3/4 c. sour cream
1 c. rice
Grated cheese
Lettuce *and* tomato
Cucumbers
Onions
Celery

Fry hamburger, salt, celery, green pepper, onion, pepper and chili powder until done. Add bouillon cubes, taco sauce, catsup, mushroom soup, water and flour. Add sour cream to meat mixture. Cook 1 cup rice until done. Place on bottom of pan. Place meat on next and garnish with grated cheese. Cut up lettuce, tomatoes, cucumbers, onions and celery and put on top just before serving.

## MEXICAN CASSEROLE

*Mrs. Roger Unruh (Jane)*

2 lb. ground beef
6 oz. tomato sauce *or* paste
1 can cream of chicken soup
1 can cream of mushroom soup
1 (4 oz.) bottle of taco sauce
1 (4 oz.) bottle of hot taco sauce
1 medium onion, chopped
1/2 c. cooked rice
3/4 T. Ac'cent
1 large pkg. Dorito chips
1 lb. Velveeta cheese

Brown meat and onion. Add cooked rice and all ingredients except chips and cheese; heat through. Put meat mixture in casserole lined with chips. Top with cheese and warm in oven until cheese begins to melt.

## MEXICAN TORTILLA CHIP CASSEROLE

*Mrs. Dwayne Peaster (Nancy)*

1 lb. hamburger
1 green onion, chopped
Salt and pepper
1 (16 oz.) can tomato sauce
1/2 can water
1 can cream of chicken soup
1 can cream of mushroom soup
2 cans pinto beans
Flour
1 pkg. taco seasoning mix
Chips
Grated cheese

Brown in frying pan hamburger and onion. Season with salt and pepper; drain. Add tomato sauce, water, soups and beans. Add flour for desired thickness. Season as desired with taco seasoning mix. Place chips in bottom of baking dish, then meat filling, then chips and grated cheese. Bake until heated through. If you don't care to bake, this may be served on chips at the table with grated cheese.

## GOOD MEXICAN DISH

*Mrs. Clyde Nichols (Marilyn)*

2 1/2 lb. hamburger
Salt *and* pepper
Chili powder
1 can tomato juice
1 can mushroom soup
1 can enchilada sauce

Fry hamburger and season with salt, pepper and chili powder to taste. Drain grease and add tomato juice, soup and sauce. Break up frozen tortillas into mixture and put into a loaf pan. Put shredded cheese on top and bake at 350°.

## MEXICAN HAMBURGER

*Mrs. Melvin Hiegert (Kathryn)*

1 lb. ground beef
3 c. corn chips
1 medium onion, chopped
1 (10 oz.) cream of mushroom soup
1 (10 oz.) can tomatoes *and* green chilies
2 c. grated cheese

Brown ground beef and drain off fat. Mix well with undiluted mushroom soup and tomatoes and chilies. Line bottom of slow cooker with 1 cup of corn chips. Add 1/3 of onion, sprinkle with 1/3 of grated cheese and add 1/3 of meat mixture. Repeat layers, cover and cook on low 6 to 8 hours or on high 3 hours. This may also be baked in casserole in 325° oven. Yield: 4 to 6 servings.

## SOMBRERO PIE

*Mrs. Wilton Koehn (Darlene)*

1 lb. ground beef
1 large onion, diced
2 1/2 c. tomato juice
1 (10 oz.) pkg. frozen corn
1 to 2 T. chili powder
1 tsp. salt
1/4 tsp. pepper
1 Jiffy corn muffin mix

Cook beef and onion until meat is brown and onion tender. Stir in remaining ingredients except muffin mix. Heat to boiling; reduce heat and simmer for 10 minutes. Heat oven to 400°. Prepare muffin mix as directed on package. Pour meat mixture into 8 x 8 inch ungreased baking dish and cover with muffin mixture. Bake for 20 minutes or until topping is done. This is quick and easy. Just add a tossed salad.

## GRANDMA HOLDEMAN'S TOSTADOS

*Mrs. Roger Koehn (Judy)*

1 lb. hamburger
Seasoning salt, to taste
Red pepper *or* chili, to taste
1/2 large sweet onion
1 pt. kidney beans
1 pkg. taco chips
1 head lettuce
Cheese, grated
Hot sauce
Stewed tomatoes

Brown hamburger; add salt, pepper and onion. Drain. Add beans. To serve, place chips on plate, then meat, cheese, lettuce and tomatoes. Top with hot sauce. Yield: 4 to 6 servings.

## TOSTADO CASSEROLE

*Mrs. Dayton Unruh (Martha)*

1 lb. ground beef
1 (13 oz.) can tomato sauce
1 pkg. taco seasoning mix
2 1/2 c. corn chips
1 (15 oz.) can refried beans
1/2 c. shredded Cheddar cheese

In skillet brown meat. Add 1 1/2 cups tomato sauce and taco seasoning mix, stirring to mix well. Line the bottom of greased 11 3/4 x 7 1/2 inch baking dish with 2 cups corn chips. Crush remaining corn chips; set aside. Spoon meat mixture over chips in baking dish. Combine remaining tomato sauce and beans; spread over the meat mixture. Bake at 375° for 25 minutes or until mixture is heated through. Sprinkle with cheese and crushed corn chips; bake 15 minutes more until cheese is melted. Yield: 6 servings.

## FRITO PIE

*Mrs. Roger Ensz (Julie)*

2 lb. hamburger
1 onion (medium)
1 pkg. Chili-O
1 pt. tomato juice
Canned pinto beans (plain sauce)
1 pt. chili beans

Simmer this until ready to use. Serve over salad and Fritos. Top with cheese and taco sauce.

## CHILI CON CARNE

*Mrs. Edwin Schmidt (Dorthy)*

4 lb. pork
6 cloves garlic
1/4 tsp. oregano (scant)
1 tsp. chili powder

Cut pork into cubes, not too small. Partially brown in hot skillet which is greased very lightly. Transfer meat to kettle; add water to nearly cover, salt to taste and add 6 cloves garlic, cut up fine. Simmer covered for 1/2 hour. Add oregano and chili powder, more or less depending on hotness desired. Cover and simmer another 1/2 hour. Do not overcook. Meat should not be mushy. Before serving, thicken liquid with flour. Beef may also be used, but the cooking period will need to be increased 1 1/2 to 2 hours. Serve with hot tortillas or baked potatoes, carrot salad and refried beans.

## MEXI-MEATBALL FONDUE

*Miss Marilda Friesen*

3/4 c. soft bread crumbs
1/4 c. chili sauce
1 beaten egg
1/2 tsp. salt
1/2 tsp. minced onion
1/8 tsp. garlic powder
3/4 lb. hamburger

Combine all ingredients and shape into about 30 balls.

## BRAZILIAN SUPPER

*Mrs. Verle Peters (Vesta)*

2 lb. hamburger
Garlic salt
3 cans refried beans
2 c. uncooked rice
2 T. oil
5 1/2 c. water
2 onions, chopped
2 green tomatoes
5 T. oil
5 T. vinegar
Salt *and* pepper

Fry hamburger; add garlic salt and beans. Brown rice in the 2 tablespoonfuls oil for 5 minutes, stirring constantly. Add water and simmer on low for 35 to 45 minutes. Make a topping with onions, green tomatoes, 5 tablespoonfuls oil, vinegar, salt and pepper. Serve rice first, hamburger mixture and then topping.

## TEXAS BEEF SKILLET

*Miss Anita Schmidt*

1 lb. hamburger
3/4 c. chopped onion
3 T. green pepper, chopped
1 1/2 tsp. chili powder
1/2 tsp. garlic salt
Salt, to taste
1 (16 oz.) can tomatoes
1 (15 oz.) can kidney beans
3/4 c. Minute Rice, uncooked
3/4 c. water
3/4 c. grated cheese
Small pkg. corn chips, crushed

Brown hamburger, onion and green pepper. Drain; stir in seasonings, tomatoes, beans, rice and water. Cover and simmer 20 minutes. Stir often. Top with cheese. Cover and heat until cheese melts. Sprinkle corn chips around edge.

## BEEF OLE LA

*Mrs. Maurice Eicher (Pat)*

1 lb. ground beef
1 tsp. chili powder
1 pkg. spaghetti sauce mix
1 (8 oz.) can tomato sauce
1 1/4 c. water
Corn chips
Lettuce, shredded
Onions
Tomatoes
Olives
Grated cheese

Continued Next Page

## BEEF OLE LA (Continued)

Brown hamburger; drain. Bring chili powder, spaghetti sauce mix, tomato sauce and water to a boil. Add meat and simmer for 25 minutes. Put a layer of corn chips in bottom of 9 x 12 inch baking pan. Pour the meat mixture over corn chips. Top with shredded lettuce, onions, tomatoes, olives and grated cheese. Taco sauce may be used if desired. Serve with creamed peas, strawberry banana Jell-O and a bundt cake for dessert.

## SPANISH RICE

*Mrs. Obed Koehn (Luella)*

1 lb. hamburger
1 T. butter
1/2 c. chopped onion
1 c. sliced carrots
1/4 c. chopped green pepper
1/2 c. chopped celery
1/2 c. uncooked rice
2 c. tomato juice
1 envelope pkg. spaghetti sauce
1 tsp. salt
1/4 tsp. pepper
3 T. sugar

Fry hamburger then layer ingredients in crock pot. Cook all day or until done.

## ITALIAN CASSEROLE

*Mrs. Howard Koehn (Londa)*

1 1/2 lb. ground beef
1/4 c. chopped onion
1 (32 oz.) jar spaghetti sauce
1/3 c. water
1 1/2 tsp. salt
1 tsp. basil
1 tsp. oregano
1 tsp. sugar
1/4 tsp. pepper
5 med. potatoes, peeled *and* thinly sliced
1 (8 oz.) pkg. mozzarella cheese

Brown beef and onion; add sauce, water and spices. Cook 2 minutes. Spoon 1/2 of meat mixture into 13 x 9 x 2 inch pan and 1/2 of potatoes over meat. Repeat layers, ending with meat. Cover with foil and bake at 375° for 1 hour. Remove foil; add cheese on top and bake 10 minutes longer. Let set a few minutes before serving.

Mrs. Conrad Unruh also submitted this recipe.

## LASAGNE

*Mrs. Greg Eicher (Rita)*

1 lb. hamburger
1 c. onion
2 tsp. oregano
1/2 tsp. garlic
2 cans tomato soup
1/2 c. water
2 tsp. vinegar
Cottage cheese
Mozzarella *and* Cheddar cheese
1/2 lb. lasagne noodles, cooked

Brown hamburger. Add onion, oregano and garlic. Stir in soup, water and vinegar. Simmer for 30 minutes. Layer meat mixture, noodles, cottage cheese, mozzarella and Cheddar cheese in a baking dish. Bake at 350° for 30 minutes. Let set 15 minutes before serving.

## LASAGNE

*Mrs. Mark Johnson (Tricia)*

2 lb. ground beef
1 onion
2 small cans tomato sauce
1/2 can water
1 tsp. salt
1/8 tsp. garlic powder
1 T. sugar
1/2 tsp. sweet basil leaves
1/2 tsp. oregano
1 T. parsley flakes
1 small box cottage cheese
Parmesan, mozzarella *and* Cheddar cheese
Lasagne noodles

Brown beef with onion, salt and pepper. Bring tomato sauce, water and seasonings to a boil; simmer until meat is browned. Add seasoning sauce to meat. Cook 8 lasagne noodles. Layer 1/2 of noodles, meat and cottage cheese in a 9 x 14 inch lasagne pan. Sprinkle with Parmesan cheese and add grated mozzarella and Cheddar cheese. Repeat. Bake at 350° for 30 minutes or at 325° for 45 minutes.

## LASAGNE

*Mrs. Weldon Miller (Elaine)*

2 lb. ground beef
3/4 c. chopped onion
1 large can tomato sauce
2 small cans tomato paste
2 c. water
1 T. chopped parsley
2 tsp. salt
1 tsp. sugar
1 tsp. garlic powder
1/2 tsp. pepper
1/2 tsp. oregano leaves
1 lb. cottage cheese
1 lb. mozzarella cheese
1 c. grated Parmesan cheese
8 oz. pkg. lasagne noodles

Brown beef and onion; add tomato sauce and paste, water, parsley, salt, sugar, garlic powder, pepper and oregano. Simmer uncovered, stirring occasionally, about 30 minutes.

Meanwhile, cook lasagne noodles as directed; drain. In 13 x 9 inch baking pan, spread about 1 cup sauce, then alternate layers of noodles, sauce, cheeses, ending with sauce, mozzarella and Parmesan cheese. Bake at 350°, 45 minutes. Let set 15 minutes before serving.

## LASAGNE (Low-fat)

*Mrs. Terry Harms (Judy)*

1 lb. ground lean beef
1/4 tsp. garlic salt
1/8 tsp. pepper
1 T. dried onion flakes
2 tsp. oregano
1 c. tomato sauce
1/2 c. low-fat cottage cheese
6 oz. dry lasagne noodles

Cook noodles as directed on package; drain. Cook beef, garlic, salt, pepper, onion flakes and oregano until brown. Pour off excess fat. Add tomato sauce to meat mixture. In baking dish, layer cooked noodles with meat sauce and cottage cheese. Bake at 350° for 20 to 30 minutes, uncovered, until bubbly.

## LASAGNA

*Mrs. Richard Jantzen (Linda)*

1 lb. ground beef
1 small onion, chopped
1 can mushroom soup
1 can tomato soup
1/2 tsp. minced garlic
1 1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. oregano
3/4 lb. cottage cheese
1/2 c. Parmesan cheese
9 lasagna noodles, cooked
1/2 lb. mozzarella cheese

Brown beef and onion. Add soups and seasonings. Layer 3 noodles on bottom of Pyrex loaf pan, 7 x 11 inch, then add a layer of meat, then cheeses. Repeat layers. Bake at 350° for 1/2 hour 45 minutes or until nice and bubbly hot. I like to use 1 pound of the mozzarella cheese.

## QUICK LASAGNE

*Mrs. Daniel Dirks (Sandra)*

1 pkg. (8 oz.) lasagne noodles
2 lb. ground beef
3 (8 oz.) cans spaghetti sauce
1 tsp. salt
1/8 tsp. pepper
1/4 tsp. oregano
1/2 lb. mozzarella cheese, sliced
1/4 c. dry Parmesan cheese

Cook and drain noodles as directed. Lightly brown beef; drain. Stir in spaghetti sauce, salt, pepper and oregano; bring to a boil. Make layers with meat sauce, noodles and sliced cheese. Top with Parmesan cheese. Bake in greased pan at 350° for 35 minutes.

## LASAGNA

*Mrs. James R. Koehn (Janice)*

1 lb. hamburger
Salt and pepper
1 small onion, chopped
1 *to* 2 cloves garlic, minced
1 tsp. oregano (approximately)
1 tsp. sugar
1 *to* 2 small cans tomato sauce
1 bay leaf (optional)
Mozzarella cheese
Parmesan cheese
Lasagna noodles

Cook noodles according to package directions. Brown hamburger; add onion, garlic, salt and pepper. Brown together. Add oregano, tomato sauce and bay leaf. Simmer until slightly thickened. Layer in pan, starting with meat sauce, then noodles, cheeses and ending with meat sauce. Cover and bake at 350° for 35 to 45 minutes. Uncover and bake 10 to 15 minutes to brown.

*To do for the world more than the world does for you, that is success.*

## MOM'S MEATBALLS

*Mrs. Richard Harms (Starla)*

1 1/2 lb. hamburger
Onion, to taste, chopped
1/3 c. crushed crackers
1 egg
Dash salt
Pepper, to taste
1 *to* 2 T. onion soup mix
1 can cream of mushroom soup

Mix all ingredients except the soup mix and soup. Shape into balls and brown in a little shortening. Spoon off excess fat; add a little water and simmer. Sprinkle the onion soup mix over balls. Mix the mushroom soup with 1 can of water or more if needed and pour over meatballs. Simmer until meatballs are done.

*NOTE:* Leftover roast gravy may be added.

## MUSHROOM MEATBALLS

*Mrs. Merle Koehn (Deloris)*

1 lb. ground beef
2/3 c. fine bread crumbs
2 T. minced onion
1 T. chopped parsley flakes
1 egg, slightly beaten
3/4 tsp. salt
1 can golden mushroom soup
1/2 c. water

Combine beef, crumbs, onion, parsley, egg and salt. Stir soup until smooth; blend in water. Add 1/4 cup of the soup mixture to meat; mix well. Shape into balls and brown lightly. Pour on remaining mushroom sauce, cover and bake at 350° or cook slowly on top of range about 30 minutes. Yield: 4 servings.

## CHILI BALLS

*Mrs. Jerald Schmidt (Cheryl)*

2 lb. ground beef
1 egg
1/2 c. milk
2/3 c. uncooked rice
1 tsp. chili powder
2 tsp. salt
2 1/2 c. tomato juice *or* 1 (No. 2) can tomatoes
2 1/2 c. water
2 T. chopped onion
1 tsp. chili powder
1 tsp. salt

Mix meat, egg, milk, rice, chili powder and salt. Form into balls. Brown in hot fat. Combine tomato juice or tomatoes, water, onion, chili powder and salt; bring to boil. Drop in meatballs. Cover and cook slowly for 1 1/2 hours.

## MEAT LOAF

*Mrs. Harry Schmidt (Stella)*

1 3/4 lb. hamburger
1 (8 oz.) can tomato sauce
2/3 c. milk
1/2 *to* 1 c. cracker crumbs
Onion, to taste
1 tsp. salt
1/2 tsp. pepper

This is good if you like a moist meat loaf.

### MEAT LOAF

*Mrs. Ervin Schneider (Brenda)*

2 lb. ground round steak
2 eggs
1 1/2 c. bread crumbs
3/4 c. ketchup
1 tsp. Ac'cent
1/2 c. warm water
1 pkg. onion soup mix
1 (8 oz.) can tomato sauce

Beat thoroughly all ingredients except tomato sauce. Put into loaf pan and cover with 2 strips bacon if you like that flavor. Pour tomato sauce over all. Bake one hour at 350°. Yield 6 servings.

### FLUFFY MEAT LOAF

*Mrs. Steve Koehn (Arlene)*

2 lb. ground beef
1/4 c. onion, chopped
1/4 tsp. pepper
1 beaten egg
1 1/4 tsp. salt
1 1/4 c. milk
1 can chicken gumbo soup
1/2 c. oatmeal
1/2 c. cornflakes

Mix all ingredients thoroughly. For better browning, shape into loaf in shallow baking pan. Bake, uncovered, 1 1/2 hours or until done. Serve hot or cold. For catsup topping topped loaf, spread 3 tablespoonfuls catsup over loaf before baking. Yield: 8 servings.

### PIZZA MEAT LOAF

*Mrs. James Jantzen (Doreen)*

2 lb. ground beef
1 c. soft bread crumbs
1 c. shredded mozzarella cheese
1/2 c. cooked ham, diced fine
2 T. minced fresh parsley
1 1/2 tsp. oregano leaves
1 tsp. salt
1/4 tsp. pepper
2 eggs, beaten
1/2 c. tomato juice
1 small garlic clove, minced

Combine all ingredients in large bowl. Mix lightly, but well. Shape mixture into 12 inch loaf on greased jelly roll pan. Bake in 350° oven for 50 minutes or until done.

### MEAT LOAF

*Mrs. Daniel Dirks (Sandra)*

2 eggs
3/4 c. milk
2/3 c. cracker crumbs
1 1/2 *to* 2 lb. ground beef
1/4 c. chopped onion
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. dry mustard
1/2 tsp. garlic salt
2 tsp. Worcestershire sauce
6 T. brown sugar
1/2 c. catsup
1/4 tsp. nutmeg
2 tsp. dry mustard

Mix first 10 ingredients thoroughly and place in a 9 x 9 x 2 inch baking dish. Combine last 4 ingredients and pour over the meat. Bake at 350° for 45 to 50 minutes.

## SOUR MEATBALLS WITH POTATOES (Saure Klops Koenigsberger Klops)

*Miss Rachel Wenger*

1 lb. ground beef *or* beef *or* pork
1 egg
2/3 c. dried bread crumbs
1 tsp. salt
1/8 tsp. pepper
1 T. chopped onion
1/4 c. water
1 small bay leaf
1 T. chopped onion
1 tsp. salt
1/4 tsp. peppercorns
1/4 tsp. whole allspice
1 T. vinegar
4 to 5 c. water
1/4 c. flour
1 c. sour cream
1 1/2 T. sugar
1 T. butter
Potatoes

Use your favorite recipe for meatballs or mix the first 7 ingredients together and form into medium-size meatballs. Combine the next 7 ingredients and boil for 10 minutes. Add the meatballs and simmer until done, about 20 minutes. When meatballs are done, remove liquid and thicken soup. Make a paste of the flour, sour cream and sugar. For less calories use canned milk for half. Add 1 to 2 teaspoonfuls vinegar with canned milk. Add paste gradually to hot liquid and continue stirring until it comes to a boil. Cook a few more minutes; add 1 tablespoonful butter. Allow 1 to 2 potatoes per person, cut in half. Cook in salted water until done. To serve, put a cooked potato in soup bowl, add a meatball and pour the soup over. A simple method is to add diced potatoes to the liquid at the same time the meatballs are added. Cook everything together. When done, remove the meat and thicken liquid. This dish is great among Prussian Mennonites and is even served to company.

Mrs. Ervy Wenger also submitted this recipe.

## MEXICAN MEAT LOAF

*Mrs. Daymon Yost (Marilyn)*

2 lb. hamburger
1 can chopped green chilies
1 medium onion
1 can cream of mushroom soup
1 can Cheddar cheese soup
1 jar (4 *to* 5 oz.) hot taco sauce
1 pkg. flour tortillas
Grated cheese

Brown hamburger and onion. Add remaining ingredients except tortillas and cheese; rinse soup cans with water and add. Simmer 30 minutes. Tear tortillas into bite-size pieces and line bottom of 9 x 13 inch pan. Pour hot mixture over and a layer of cheese. Repeat layers. Bake at 350° for 30 minutes.

*A person can't change the past by all his worrying but he can sure ruin a perfectly good present by stewing about the future.*

## ROMA MEAT ROLL

*Mrs. Sherrill Esau (Joyce)*

1 lb. ground beef
1 egg, beaten
1/2 c. cracker crumbs
1/4 c. chopped onion
1/8 tsp. pepper
1 tsp. salt
1/2 tsp. oregano
8 oz. can tomato sauce
1 1/2 c. mozzarella cheese, shredded

Mix all ingredients well except 1/2 tomato sauce and cheese. Shape into a flat rectangle on wax paper and sprinkle on 1 cup cheese. Roll up like a jelly roll and press ends to seal. Place on shallow baking dish. Bake at 350° for 45 minutes; drain off fat. Pour on rest of tomato sauce and cheese. Bake 10 to 15 minutes longer.

## GRANDMA'S HAM LOAF

*Mrs. Charles Schmidt (Adina)*

1 lb. ground ham
2 lb. Jimmy Dean breakfast sausage
1 c. milk
Cracker crumbs

Mix well and shape in loaf. Bake at 350° for 1 1/2 hours. The special brand sausage gives this loaf its seasoning.

## HAM LOAF

*Miss Gladys Wesenberg*

1 lb. ground pork
1 lb. ground ham
1 c. bread crumbs
1 c. milk
1 egg
1/3 c. brown sugar
1 tsp. dry mustard
1/4 c. diluted vinegar

Mix pork ham, bread crumbs, milk and egg. Bake about 1 hour at 350°. Baste with brown sugar, mustard and vinegar.

## AMERICAN CHOP SUEY

*Mrs. Verle Peters (Vesta)*

1 lb. ground beef
1 onion, chopped
3/4 c. chopped celery
1/4 c. soy sauce
1 can cream of mushroom soup
2 soup cans water
Salt and pepper
1 can bean sprouts
1 can chow mein vegetables
1 can sliced water chestnuts
1 c. cooked rice

Fry hamburger until brown; add onion, celery, soy sauce, soup, water, salt and pepper. Simmer 30 minutes or until done. Add bean sprouts, vegetables, water chestnuts and simmer another 15 minutes. Add a little thickening. Serve with chow mein noodles and rice.

*You can avoid a lot of sorrow if you'll work today and worry tomorrow.*

## CABBAGE CHOP SUEY

*Mrs. John R. Koehn (Lillian)*

2 T. butter *or* oleo
4 c. shredded cabbage
1 medium onion, chopped
1 green pepper, minced
1 lb. hamburger
1 *or* 2 c. cooked rice

Melt butter in skillet. Add cabbage, onion, green pepper and salt and pepper to taste. Cover with tight lid; steam until tender, stirring occasionally. Add browned hamburger and prepared Minute Rice. If you like celery, add 1 cup diced celery to vegetables.

## CHOP SUEY HOT DISH

*Mrs. Roger Leatherman (Kathy)*

1 lb. ground beef
1 c. diced celery
1 medium onion, chopped
1/2 c. raw rice
1 can cream of mushroom soup
4 T. soy sauce
1 can Chinese vegetables
1 c. chow mein noodles

Brown ground beef with celery and onion; add rice and brown together. Combine all ingredients except noodles in casserole and add 1 can water from soup can. Bake 1 hour at 350° covered. Uncover, top with noodles and bake 1/2 hour longer. Do not add salt if the soy sauce is salty. "Delicious!"

## TURKEY CHOP SUEY

*Mrs. Dan Holdeman (Gloria)*

1/2 c. sliced onion
2 T. butter or margarine
2 c. diced, cooked turkey
2 c. chicken broth
1 c. sliced celery
1 (5 oz.) can water chestnuts, drained
    and thinly sliced
1/2 c. water
3 T. soy sauce
1/4 c. cornstarch
1/4 tsp. monosodium glutamate
1 (1 lb.) can bean sprouts, drained
Rice

In saucepan cook onion in butter until tender but not brown. Add turkey, broth, celery and water chestnuts; heat to boiling. Combine water, soy sauce, cornstarch and monosodium glutamate; stir into turkey mixture. Cook and stir until thick and bubbly. Add bean sprouts and heat through. Serve on hot rice sprinkled with toasted slivered almonds, if desired. Pass additional soy sauce. Yield: 4 to 6 servings. This is also good with chicken instead of turkey.

*World brotherhood starts where your neighbor's lawn begins.*

## GROUND BEEF ORIENTAL

*Mrs. Alvin Hiebert (Leah)*

2 onions, finely chopped
1 c. sliced celery
3 T. butter
1/2 c. rice, uncooked
1 lb. ground beef
1 can cream of mushroom soup
1 can cream of chicken soup
1 1/2 c. water
1/4 c. soy sauce
Salt, to taste
1/4 tsp. pepper
1 (1 lb.) can bean sprouts
Chinese noodles

Brown onion and celery in butter; remove from pan. Brown rice and ground beef; put aside. In buttered casserole combine soups, water, soy sauce, salt and pepper. Add browned onion, celery, ground beef and rice; stir in bean sprouts lightly. Bake covered at 350° for 30 minutes. Uncover and bake 30 minutes longer. Serve with warm crunchy Chinese noodles. Yield: 6 to 8 servings.

## PIZZA DOUGH

*Mrs. James Jantzen (Doreen)*

1 pkg. yeast
1 c. warm water
1 tsp. sugar
1 tsp. salt
2 T. vegetable oil
2 1/2 c. white *or* whole wheat flour

Dissolve yeast in warm water. Stir in remaining ingredients. Beat vigorously 20 strokes. Let rest about 5 minutes.

## CRAZY CRUST PIZZA

*Mrs. Carl Dyck (Becky)*

1 c. flour
1 tsp. salt
1 tsp. Italian seasoning
1/8 tsp. pepper
2 eggs
2/3 c. milk

Mix together well and pour into well-greased 12 inch pizza pan. Top with favorite pizza mixture. Bake until browned. Dough will be very thin. This is great for when you are in a hurry.

## PIZZA DOUGH

*Mrs. Verle Peters (Vesta)*

1 T. yeast
3/4 c. warm water
1 T. sugar
2 c. flour
1/2 tsp. salt
1/3 c. shortening

Dissolve yeast in water with sugar. Stir in remaining ingredients. Spread in 2 ungreased pizza pans. Bake 10 minutes, then put your meat and other ingredients on, whatever you like. Bake at 350° for 10 minutes.

*Travel is broadening, but not nearly so much as chocolate cake,*
*whipped cream and such.*

## PIZZA

*Mrs. Everett Koehn (Pat)*

2 c. flour
1 T. baking powder
1/2 tsp. salt
1/4 c. shortening
3/4 c. milk
1 lb. hamburger *or* 1/2 lb. *and* 1/2 lb. sausage
1 medium onion, finely chopped
1 *or* 2 cloves garlic, finely chopped
1 pkg. dry pizza sauce mix
1 T. olive oil
1 can tomato sauce
1 c. mozzarella *or* Cheddar cheese
Green pepper *and* mushrooms
Black olives *and* bacon bits
Ham bits

Sift first 3 ingredients together; cut in shortening. Add milk. Roll thin enough for 1 1/2 10 inch pans. Fry meat, onion, garlic and dry pizza sauce. Mix together with olive oil and fry until browned. Pour tomato sauce on dough and top with meat mixture. Sprinkle on cheese and remaining ingredients to taste. These are optional, use your own imagination. I served this to company one evening and it went over very well!

## GALLUP PIZZA

*Mrs. Lawrence Unruh (Rachel)*

1/2 pkg. dry yeast
2 T. warm water
1 c. scalded milk
1 tsp. salt
1 T. sugar
1 T. shortening
1 3/4 c. flour
1 lb. hamburger
1/4 lb. sausage
1 medium onion, chopped
1 can cream of mushroom soup
1 can (8 oz.) tomato sauce
1/4 tsp. red pepper
1/2 tsp. oregano
1/2 T. Italian seasoning
1 c. grated cheese (half mozzarella)
2 T. chives

Soften yeast in water. Add to milk, sugar, salt and shortening cooled to lukewarm. Stir in flour to form soft dough. Knead and rise 1 hour. Press dough into cookie sheet. Bake at 400° until light brown. Fry sausage, hamburger and onion. Add soup, tomato sauce and seasonings. Spread over crust and top with cheese and chives. Bake at 400° for 10 minutes.

## DEEP DISH PIZZA

*Mrs. James Jantzen (Doreen)*

1 lb. hamburger
1 can (16 oz.) tomatoes, drained
1 T. instant minced onion
1 tsp. oregano leaves
1/4 tsp. salt
1/4 tsp. pepper
1/8 tsp. garlic powder
1 tsp. salt
1 small green pepper, cut in strips
1 (4 oz.) can mushrooms, drained
1 c. mozzarella cheese, shredded

Continued Next Page

## DEEP DISH PIZZA (Continued)

Cook and stir hamburger until light brown; drain. Prepare pizza dough. Mix tomatoes, onion, oregano, salt, pepper and garlic powder. Press dough evenly on bottom and halfway up the sides of greased oblong dish 13 x 9 x 2 inch. Sprinkle hamburger over dough. Sprinkle with 1 teaspoonful salt. Spoon sauce onto hamburger; top with green peppers, mushrooms and cheese. Cook in 425° oven until cheese is light brown, 20 to 25 minutes.

## PIZZA (Whole Wheat Crust)

*Mrs. Kenneth Schmidt (Anita)*

15 oz. can tomato sauce
1/2 c. onion, chopped
2 cloves garlic, diced *or* crushed
1 tsp. oregano
1 tsp. marjoram
1 tsp. sugar
1 tsp. parsley flakes
2 *to* 3 c. mozzarella cheese, shredded
1/2 c. Parmesan cheese
Sausage, pepperoni *or* shredded ham

Combine sauce, onion, garlic, oregano, marjoram, sugar and parsley flakes; simmer 5 minutes. Spread mixture over dough to within 1/2 inch of edge. Sprinkle with mozzarella cheese. Place choice of meat on top of cheese. Sprinkle with Parmesan cheese. Let rise in warm place 20 minutes. Bake at 450° for 13 to 15 minutes, or until edges are golden brown. You may freeze and reheat.

*WHOLE WHEAT CRUST:*

1 1/3 c. whole wheat flour
1 pkg. active dry yeast
1 T. sugar
1 T. shortening
1 tsp. salt
1 egg
2/3 c. hot milk (120° *to* 130° F)

In small mixing bowl combine yeast, 1/2 of the flour, sugar, shortening and salt. Add egg and milk. Beat at low speed for 3 minutes. Fold or mix in remaining flour with spatula. Spread in two greased 12 inch pizza pans with spatula.

## FRANKFURTER PIZZA

*Mrs. Everett Koehn (Pat)*

1 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/2 tsp. dry garlic salad dressing mix
2 tsp. shortening
1/2 c. milk
1/3 c. catsup
1 T. salad oil
Dash oregano, crushed
3 frankfurters, cut in 1/2 inch pieces
1/4 c. ripe olives (optional)
1/2 c. shredded sharp American cheese

Sift together flour, baking powder and salt. Add garlic mix. Cut in shortening; add milk. Stir until just moistened. Knead dough 10 strokes on lightly floured surface. Roll to 10 inch circle and place in greased 9 inch pie plate or 10 inch pizza pan, building up edge 1/2 inch. Combine catsup, oil and oregano; spread on crust. Top with franks and olives and sprinkle with cheese. Bake at 450° for 12 to 15 minutes. Yield: 2 servings.

This is very tasty and economical. A real treat!

## TUNA-NOODLE CASSEROLE

*Mrs. Eugene Buerge (Juanita)*

2 c. medium width cooked noodles
1 can tuna
1/4 c. chopped onion
1 can cream of mushroom soup
1/2 c. milk
1 tsp. Worcestershire sauce
1/2 tsp. salt
1/8 tsp. pepper
2 hard-boiled eggs (optional)
1/4 c. grated cheese

Combine ingredients except eggs and cheese. Place in shallow baking dish. Put grated eggs and cheese on top. Bake at 350° for 30 to 40 minutes. I prefer Star Kist solid white Albacore tuna.

## SHRIMP CREOLE

*Mrs. Dale Harms (Viola)*

3 T. oleo
1 medium chopped onion
1 c. chopped celery
1/2 c. chopped green pepper
2 c. water
1 can tomatoes
1 can tomato paste
1/2 tsp. garlic salt
1/2 tsp. salt
2 tsp. sugar
1 T. Worcestershire sauce
1 tsp. Tabasco *or* 1 T. hot pepper juice
1 lb. cooked shrimp

Saute' onion, celery and pepper in oleo; add other ingredients and simmer about an hour. Boil shrimp in water with a little onion salt and 1 tablespoonful lemon juice until pink. Pour off water and add shrimp to sauce and serve over cooked rice. If you like a thicker sauce, thicken with 2 tablespoonfuls cornstarch and 1/2 cup water.

*NOTE:* The amount of seasoning may vary, but we like it hot.

## SHRIMP CREOLE DELUXE

*Mrs. Menno Koehn (Charity)*

1/2 c. butter *or* bacon fat
1/2 c. flour
2 medium onions, chopped
2 stalks celery, chopped
1 green pepper, chopped
4 *or* 5 okra pods
6 *to* 8 garlic pieces
Several sprigs parsley
2 *to* 3 bay leaves
2 *to* 4 c. water
1 (No. 3) can tomatoes
1 tsp. sugar
1 T. Worcestershire sauce
Salt, to taste
2 1/2 *to* 3 lb. shrimp

Melt butter and flour until brown. Add onion, celery, green pepper, okra, garlic, parsley and bay leaves; cook until done. Add remaining ingredients and simmer 1 hour. Serve on cooked drained rice. Yield: 6 to 8 servings.

*The milk of human kindness should not be bottled up.*

## BEEF STROGANOFF

*Mrs. Merle Nickel (Bonnie)*

2 lb. hamburger
1 c. diced celery
1/4 c. diced green pepper
1 medium onion, diced
Salt, to taste
Pepper
Chili powder
3 beef bouillon cubes
2 T. taco sauce
1 can mushroom soup
1 c. water
Few shakes catsup
2 T. flour
3/4 c. dairy sour cream

Fry hamburger, celery, green pepper, onion, salt, pepper and chili powder together until almost done. Add bouillon cubes, taco sauce, soup, water, catsup and flour. Mix and simmer until done. Add sour cream and serve over rice. Top with grated cheese and lettuce and tomato. I recommend the baked fluffy rice in the Christian Home Cookbook, one recipe is plenty.

## OVEN STEAK BAKE

*Mrs. Kenneth Unruh (Virginia)*

2 lb. beef
2 medium onions, cut large
2 stalks celery (1/2 inch pieces)
4 medium carrots (1/2 inch pieces)
6 potatoes, diced large
2 c. tomato juice
1/3 c. tapioca
1 T. sugar
1 T. salt
Pepper, to taste
1 tsp. sweet basil leaves

Cut beef in 1/2 inch cubes. Place beef, onions, celery and carrots in small roaster. Combine tomato juice, tapioca, sugar, salt, pepper and basil leaves. Pour over meat and vegetables. Cover and bake at 300° for 2 1/2 hours. Add potatoes and bake 1 hour longer. Add water if needed.

## GRAVY TIP

After your roast or any meat is done and you want to make gravy, add a little baking powder, 1 teaspoonful, to your flour or cornstarch before mixing with the meat drippings and water or milk. You will find the fat will not separate and float on top.

## BARBECUE SAUCE

*Mrs. Milton Koehn (Sue)*

Chopped onion
1/3 c. water
1/2 c. catsup
2 T. lemon juice
1 T. Worcestershire sauce
1 T. brown sugar

Saute' some chopped onion in small amount of oleo. Add the remaining ingredients and simmer. This is quick and easy and is especially good on beef, chicken or pork chops!

## BARBECUED BEEF

*Mrs. Eugene Schmidt (Donna Belle)*

3 *to* 4 lb. beef roast
2/3 c. catsup
1/4 c. light molasses
1/4 c. lemon juice
1 T. dry mustard
1/2 tsp. chili powder
Dash garlic powder

Cook roast to medium done, about 3 hours, at 300°. Slice, cube or shred the meat. Combine remaining ingredients and pour over and between layers of meat. Cover with foil and place in a slow oven until ready to eat or put in a slow cooker where it will keep for hours.

## BARBECUED SPARERIBS

*Mrs. Maurice Eicher (Pat)*

4 1/2 lb. spareribs
1 onion, peeled *and* quartered
2 tsp. salt
1/4 tsp. pepper
1 bay leaf
1 quart water
Barbecue sauce

Place ribs, onion quarters, salt, pepper, bay leaf and water in large kettle. Bring to boiling; reduce heat and simmer, covered, 1 1/4 hours or until tender. Drain; pat spareribs dry with paper towels. To grill outdoors, place ribs on grill about 5 inches above prepared coals. Grill several minutes on each side, or until browned. Brush with barbecue sauce. Grill, brushing several times and turning occasionally for 20 minutes longer. Cut into serving pieces. To broil indoors, after drying spareribs, arrange in shallow pan. Broil 6 inches from heat, about 5 minutes on each side or until browned. Brush with barbecue sauce and broil 7 minutes on each side.

## OVEN BARBECUED RIBS

*Mrs. Wilmer Penner (Bonnie)*

4 lb. pork ribs, cut in pieces
1 T. butter
1 clove garlic, crushed
1/2 c. catsup
1/3 c. chili sauce
2 T. brown sugar
2 T. chopped onion
1 T. Worcestershire sauce
1 T. prepared mustard
1 tsp. celery seed
1/4 tsp. salt
Dash hot pepper sauce

Simmer, covered, pork ribs in enough salted water to cover until tender, about 1 hour. To prepare sauce, cook butter and crushed garlic for 4 to 5 minutes. Add remaining ingredients; bring to boiling. Drain ribs. Place in shallow pan and pour sauce over. Bake at 350° for 20 minutes, basting often with sauce.

*Always do right. This will gratify some people and astonish the rest.*

## TEXAS BARBECUE

*Mrs. Clayton Yost (Sherry)*

2 *to* 4 lb. steak
1 c. ketchup
1/4 c. vinegar
2 T. brown sugar
2 T. Worcestershire sauce
1 tsp. prepared mustard
2 T. chopped green pepper
1 medium onion, chopped fine
1 c. water
Salt *and* pepper

Cut steak into bite-size pieces. Pound a bit to tenderize. Mix all other ingredients in a pan and heat to boiling. Pour over meat and cover. Bake in 325° oven for 2 to 2 1/2 hours. I stick this in the oven on Sunday morning and it's just ready for dinner when we get home from church, good enough for company too.

## BAKED STEAK

*Mrs. Stan Smith (Althea)*

4 round steaks, tenderized
Salt *and* pepper
Onion rings
1 can cream of mushroom soup
1 can cream of chicken soup
2 cans milk

Cut up steaks; salt and pepper. Layer in crock pot, alternating with onion rings, starting with meat. Mix soups and milk; pour over meat and cook on high for 8 to 10 hours. The juice may be thickened with cornstarch for gravy if desired.

## PEPPER STEAKS

*Mrs. Herb Friesen (Nora)*

3 c. hot cooked rice
1 lb. lean beef round steak
1 T. paprika
2 T. butter *or* oleo
2 cloves garlic, crushed
1 1/2 c. beef broth
1 c. sliced green onions and tops
2 green peppers, cut in strips
2 T. cornstarch
1/4 c. water
1/4 c. soy sauce
2 large tomatoes, cut in eighths

While rice is cooking, pound steak 1/4 inch thick and cut in 1/4 inch strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add garlic and broth; cover and simmer 30 minutes. Stir in onion and green peppers; cover 5 minutes more. Blend cornstarch, water and soy sauce; stir into meat mixture and cook about 2 minutes until thick and clear. Add tomatoes and stir gently. Serve over bed of fluffy rice.

*Many parents give their children everything -- except themselves.*

## PIZZA STYLE STEAK

*Mrs. Clayton Yost (Sherry)*

2 lb. steak
1 can tomatoes, cut up
1/4 c. chopped onion
1 tsp. parsley flakes
1 clove garlic, minced
1 tsp. salt
1/2 tsp. dried oregano leaves
1/8 tsp. pepper
1 c. shredded mozzarella cheese

Coat steak with flour; brown on both sides. Place in 11 x 7 inch baking dish. Combine tomatoes, onion, parsley, garlic, salt, oregano and pepper. Pour over steak. Cover with foil and bake at 350° for 2 hours. Top with cheese and bake uncovered for 2 to 3 minutes.

## VERY TENDER ROUND STEAK

*Mrs. Randy Peters (Cynthia)*

Round steak, cut in serving-size pieces
Salt *and* pepper, to taste
Flour
Soy sauce, to taste
Sliced onions
1 can cream of mushroom soup
1 1/2 cans water

Salt and pepper pieces of steak; flour and brown. Place in roaster and add soy sauce, onions, soup and water. Bake, covered, for 1 1/2 to 2 hours at 300°.

## SAUCY STEAK SKILLET

*Mrs. Glen Wenger (Kay)*

1 lb. beef boneless round steak
1/4 c. all-purpose flour
1 T. vegetable oil
1 large onion, chopped
1 can (16 oz.) whole potatoes, drained
1/4 c. catsup
1 T. Worcestershire sauce
2 tsp. bell pepper flakes
1 tsp. instant beef bouillon
1 tsp. salt
1/2 tsp. dried marjoram leaves
1/4 tsp. pepper
1 pkg. (10 oz.) frozen green beans
1 jar (2 oz.) sliced pimiento, drained

Cut beef into serving pieces; coat with flour and pound into beef. Brown in oil in 10 inch skillet; push to side. Cook and stir onion in oil until tender; drain. Add enough water to reserved potato liquid to measure 1 cup. Mix potato liquid, catsup, Worcestershire sauce, pepper flakes, instant bouillon, salt, marjoram and pepper; pour on beef and onion. Heat to boiling; reduce heat. Cover and simmer until beef is tender, 1 1/4 to 1 1/2 hours. Rinse frozen beans to separate. Add potatoes, beans and pimiento to skillet. Heat to boiling; reduce heat. Cover and simmer until beans are tender, 10 to 15 minutes. Yield: 4 servings.

*There is a wide difference between seeing through a thing*
*and seeing a thing through.*

## HAMBURGER STEAK - SAUCY STYLE

*Mrs. Doug Schmidt (Dana)*

1 lb. ground beef
1/2 c. soft bread crumbs
1/2 tsp. salt
1/4 tsp. pepper
1 (8 oz.) can tomato sauce
2 T. chopped onion
2 T. brown sugar
1 tsp. Worcestershire sauce
1 tsp. mustard

Combine ground beef, bread crumbs, salt and pepper. Shape into 4 patties. Brown in skillet. Pour off excess fat. Combine remaining ingredients. Pour over patties Simmer 10 minutes. Serves four.

## PIZZA BURGER

*Mrs. Clyde Nichols (Marilyn)*

1 lb. hamburger
1 onion, chopped
1 small can mushrooms, chopped
1/4 tsp. oregano
1/4 tsp. garlic salt
1 c. pizza sauce (10 oz.)
1/2 lb. American cheese, grated
Hamburger buns

Brown meat; add remaining ingredients except cheese. Simmer awhile and then cool. Heap meat mixture on bun and top with cheese. Broil until sizzling.

## PORK CHOPS AND STUFFING

*Mrs. Clifford Penner (Anita)*

4 pork chops
3 c. soft bread cubes
2 T. chopped onion
1/4 c. melted butter *or* margarine
1/4 c. water
1/4 tsp. poultry seasoning
1 can mushroom soup
1/3 c. water

Brown chops on both sides. Place in shallow baking dish. Lightly mix together bread cubes, onion, butter, 1/4 cup water and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and 1/3 cup water; pour over. Bake in 350° oven for 1 hour or until tender.

## PORK CHOP BAKE

*Mrs. Gerald Boeckner (Thelma)*

Thinly sliced onions
Thinly sliced potatoes
Pork chops
Cream of mushroom soup *or* cream of chicken
Salt *and* pepper

Butter a big flat casserole. Place a layer of onions on bottom, then a layer of potatoes. Salt and pepper. Mix 1/2 can of water with 1 can of soup. Pour over potatoes. Place slightly browned pork chops on top. Bake at 350° for 1 1/2 hours covered. Uncover the last 15 minutes if not brown enough. The amount depends on you!

## "CHICKEN LICKIN' GOOD" PORK CHOPS

*Mrs. Dale Unruh (Sharon)*

6 to 8 lean pork chops
1/2 c.flour
1 T. salt
1 1/2 tsp. dry mustard
1/2 tsp. garlic powder
2 T. oil
1 can chicken and rice soup

Dredge pork chops in mixture of flour, salt, dry mustard and garlic powder. Brown in oil in large skillet. Place chops in crock pot. Add can of soup. Cover and cook on low for 6 to 8 hours. May also be baked in slow oven until done.

## REUBENS

*Mrs. Ward Unruh (Margaret)*

Wheat *or* rye bread
Mayonnaise
Taco sauce
Ham slices
Cheese slices
Sauerkraut

Spread mayonnaise and taco sauce thinly on slice of wheat or rye bread. Lay on slice of ham, slice of cheese and a layer of sauerkraut. Top with another slice of bread. Butter top and bottom of sandwich and fry until brown in skillet.

## BACON BURGERS EXQUISITE

*Mrs. Ron Nichols (Camilla)*

2 lb. ground beef
3/4 c. fine dry bread crumbs
1 egg
4 T. dry onion soup mix
3 T. Worcestershire sauce
3 T. catsup
1 1/2 tsp. salt
1/2 tsp. pepper
6 *to* 8 slices bacon

Combine all ingredients except bacon, mixing well. Shape into 6 or 8 thick patties. Wrap a slice of bacon around the outer edge of each burger, securing with a toothpick. Place on grill about 4 inches above the hot coals. Turn frequently for about 20 minutes or until meat reaches desired doneness. Remove toothpick before serving.

Mrs. Merle Koehn also submitted this recipe.

## SOUPER BURGERS

*Mrs. Dale Unruh (Sharon)*

1 lb. ground beef
1/2 c. chopped onion
1 T. shortening
1 can (10 3/4 oz.) Campbell's vegetable soup
2 T. ketchup
1 tsp. prepared mustard
Dash pepper
6 buns, split *and* toasted

In skillet brown beef and cook onion in shortening until tender; drain. Add remaining ingredients except buns. Cook 5 minutes; stir occasionally. Serve in buns. Garnish with onion and tomato slices if desired.

*NOTE:* I like to add a little chili powder to the hamburger mixture.

## BEEF AND BACON CHOWDER

*Mrs. George Nichols (Marcia)*

12 slices bacon, cut into 1 inch pieces
1 lb. hamburger
1/2 c. diced onion
2 to 3 c. diced celery
2 cans cream of mushroom soup
4 c. milk
3 *to* 4 c. cooked, diced potatoes
2 c. cooked carrots
Salt *and* pepper, to taste

Fry bacon until crisp; drain. Add hamburger; brown. Add celery and onion and simmer until vegetables are tender. Add remaining ingredients; heat and serve. Yield: 8 servings. Delicious!

## CLAM CHOWDER

*Mrs. Verle Peters (Vesta)*

10 1/2 oz. can minced clams *or* 1 1/2 c. steamed clams *and* juice
5 medium potatoes, pared
1 small onion, chopped
2 T. flour
1/4 c. cold water
1 1/2 tsp. salt
Dash pepper
2 T. butter
1 c. evaporated milk

Drain clams, saving juice; chop clams fine. Add enough water to clam juice to make 3 cups. Bring to boil and add potatoes, cut in 3/8 inch dice and the onion; simmer 15 minutes. Blend flour to a smooth paste with the cold water; add to the potatoes slowly, stirring until mixture boils and thickens. Now add seasonings and clams and reheat. Heat evaporated milk over hot water, then add to it slowly the hot clam mixture, stirring vigorously. Serve immediately. Yield: 5 servings.

## CABBAGE SOUP

*Mrs. Richard Jantzen (Linda)*

2 lb. hamburger
2 qt. water
Salt *and* pepper
Onion
Celery salt
Garlic salt
Parsley flakes (optional)
Dill weed (optional)
Carrots
Potatoes
Stewed tomatoes
Green beans
Shredded cabbage
1/2 *to* 3/4 c. cream

Cook hamburger in water. Add salt and pepper and cook until done. Add onion, celery, salt, garlic salt, parsley flakes and dill weed. After cooked, add carrots, potatoes, stewed tomatoes and green beans. Add shredded cabbage 10 to 15 minutes before serving. Remove from burner and add cream. Do not let boil after adding cream. Serve.

*Success comes in cans -- failure in can'ts.*

### CHILI

*Mrs. Clyde Nichols (Marilyn)*

6 lb. hamburger
3 cans pinto beans
2 qt. canned tomatoes, put through blender
1 1/2 *to* 2 c. water
1 1/2 tsp. salt
3/4 pkg. chili mix
1 tsp. Worcestershire sauce
Onion
2 *to* 3 T. catsup
2 T. brown sugar

Brown hamburger; add remaining ingredients and simmer until done.

### CHILE SOUP

*Mrs. Johnnie Johnson (Anna)*

1 lb. hamburger
2 T. diced onion
Salt *and* pepper, to taste
2 *to* 3 tsp. chili powder
1 T. sugar (optional)
1 pt. tomato juice
1 can chile con carne
1 can red beans
1 can water

Brown hamburger with onion, salt and pepper; drain. Combine all ingredients in 3 quart saucepan and bring to boil. Simmer for 1/2 hour.

### PRESIDENTIAL CHILI

*Mrs. Howard Nickel (Jane)*

2 *to* 3 c. roast beef, chunked
1/4 *to* 1/2 onion
1 clove garlic
2 T. peppers
2 c. tomatoes *with* juice
1/4 *to* 1/2 tsp. cumin
1/4 *to* 1/2 tsp. oregano
1/4 *to* 1/2 tsp. Tabasco sauce
1/4 *to* 1/2 tsp. chili powder *or* hot peppers

Using leftover roast beef, fry and brown together with onion, garlic and peppers. Add tomatoes with juice, cumin, oregano, Tabasco sauce and chili powder according to taste. Simmer for 1 hour, stirring occasionally. We were served this dish in Canada once when the hostess had had to cancel her company because of a snowstorm. Layer we enjoyed the roast beef served this delicious way!

### RANCH STYLE CHILI

*Mrs. Clayton Yost (Sherry)*

4 T. oil
3 lb. hamburger
2 large onions
3 cloves garlic, minced
2 *to* 5 tsp. chili powder
2 T. flour
3 tsp. cumin
2 tsp. oregano
2 tsp. salt
1/4 tsp. pepper
2 1/2 c. water
1 *to* 2 T. cornmeal

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### RANCH STYLE CHILI (Continued)

Heat oil in saucepan; add meat to brown lightly 1/3 at a time and remove as it browns. Add onions and garlic to pan; saute until tender and lightly browned. Return meat. Combine chili, cumin and flour. Sprinkle over meat and stir to coat. Stir in oregano, salt, pepper and water; bring to boil. Simmer in cornmeal.

*NOTE:* I add pinto beans and tomato juice for soup or eat as is with rice and beans.

### CHILI SOUP

*Mrs. Don Harms (Doris)*

2 lb. ground chuck
Onion
2 tsp. salt
1 (46 oz.) can tomato juice
1 (15 oz.) Hormel Chili with beans
1 (15 oz.) Hormel chili (no beans)
1 (15 oz.) Old El Paso Mexebeans (pinto beans with chili sauce)

Fry ground chuck with onions; add salt. Add remaining ingredients and simmer until done.

### EICHER SOUP

*Mrs. Willie Eicher (Lois)*

4 potatoes, peeled *and* diced
3 carrots, sliced
1/2 onion
Salt
1/3 c. macaroni
1 qt. tomato juice
1/2 c. cream *or* half and half
Butter
Salt and pepper
Shredded cabbage (optional)

Cover potatoes, carrots and onion with water in large saucepan; add salt and boil 15 minutes with lid on. Then add the macaroni and cook 7 minutes longer. Do not drain. Add tomato juice; bring to boil. Add cream, butter, salt and pepper. Do not boil after cream is added. "Our family favorite."

### CHICKEN BORSHT

*Mrs. Jake Smith (Eunice)*

1 chicken (5 *to* 7 lb.)
1 onion
2 tsp. salt
5 medium potatoes, diced
7 *or* 8 whole allspice
1 bay leaf
1 qt. sauerkraut
1 qt. tomatoes
1 c. whipping cream

Cook chicken until tender or place in crock pot; cover with onion and cook overnight; drain. Remove meat from bones. Cook potatoes with bay leaf and allspice in broth until tender. Add sauerkraut then tomatoes; simmer. Add chicken. Add cream before serving.

*NOTE:* I put a couple chicken bouillon cubes in for more flavor.

## CHICKEN GUMBO

*Mrs. Ben Dyck (Althea)*

1 hen *or* fryer
6 c. water
1 small onion
Salt *and* pepper
1 stalk celery, cut fine
1/4 c. parsley, chopped
3 T. tomato sauce
6 T. flour
6 T. oil
1/2 tsp. gumbo filé

Cook hen in water with onion, salt and pepper. When done, debone and return to broth. Add celery, parsley and tomato sauce. Brown flour and oil to deep brown. Add to cooked mixture; simmer. Add gumbo filé just before serving. Serve with rice.

## HAM STEW

*Mrs. Dale Harms (Viola)*

Ham
Onions
Celery
Carrots
Potatoes
Tomato soup
Frozen large lima beans

Use as large a kettle as the amount of stew you wish to make. Cover a nice thick slice of ham with water and cook until tender. Get your vegetables ready while the ham is cooking, cutting in the size pieces you prefer. When ham is done, cut in chunks. Add vegetables, carrots first as they sometimes take a little longer to cook. Add the soup and vegetables, placing the frozen lima beans on top and cook gently until tender. Do not stir anymore than necessary or over cook as the vegetables look so much nicer if they aren't all mushed up. You may need to add more water as you add your vegetables.

Thicken with cornstarch or flour mixture and season with lemon pepper and a little sugar. The amount of everything is up to you.

*NOTE:* This is a good company supper served with a crisp salad, plenty of fresh homemade bread and butter and a nice dessert.

## SALAMI

*Mrs. Ben Dyck (Althea)*

4 lb. lean ground beef
1/2 tsp. onion powder
1/4 tsp. black pepper
1/2 tsp. dry mustard
1/2 tsp. garlic powder
4 T. Morton Tender-Quick salt
1 *to* 2 T. liquid smoke
2 c. water

Combine all ingredients and shape into 3 or 4 rolls. Wrap in heavy foil and refrigerate 24 hours. Bake in 300° oven for 1 1/2 hours. Loosen foil from top before baking.

Mrs. Jay Diller also submitted this recipe.

## MEATBALL STEW

*Mrs. Wayne Wedel (Judy)*

1 1/2 lb. ground beef
1 c. soft crumbs
1/4 c. onion, finely chopped
1 egg, beaten
1 tsp. salt
1 tsp. chili powder
1/2 tsp. marjoram leaves
1/4 tsp. thyme leaves
2 T. salad oil
1 can tomato soup
1 can condensed beef broth
4 medium potatoes, quartered
4 carrots, cut in 1 inch chunks
8 small white onions
2 T. chopped parsley

Combine ground beef, crumbs, chopped onion, egg, salt, marjoram and thyme. Shape into 24 meatballs. Brown in oil in 4 quart Dutch oven. Remove as soon as they are brown. Combine soup and broth in Dutch oven. Add meatballs, potatoes, carrots and white onions. Bring to a boil; cover and simmer 30 minutes or until vegetables are tender. Add parsley. Yield: 6 to 8 servings.

## MEXICAN HAMBURGER STEW

*Mrs. Rodney Harms (Glenda)*

2 1/2 lb. ground beef
1/2 c. chopped onion
2 tsp. salt
1/4 tsp. pepper
Dash garlic salt
1 can condensed tomato soup
1 can condensed vegetable beef soup
1 can (15 oz.) red kidney beans, drained
Tortilla chips
Grated cheese

Brown beef in a large skillet; push to one side. Saute' onion in same pan until soft; season with salt, chili powder, pepper and garlic salt. Combine soups and kidney beans in kettle. Bring to boiling; lower heat and simmer 10 minutes. Stir in the meat mixture. Simmer several minutes. Serve over crushed tortilla chips and sprinkle with grated cheese. Serve with a green salad and Mexican rice. This is one of my family's favorite meals.

## ROUND-UP BEEF STEW

*Mrs. Richard Harms (Starla)*

2 lb. boneless beef, cut in 1 inch cubes
1/3 c. flour
2 tsp. salt
2 tsp. paprika
1/8 tsp. pepper
3 T. lard *or* bacon drippings
3/4 c. chopped onion
1 c. chopped celery
2 c. hot water
3 medium potatoes, cubed
3 medium carrots, sliced
1 pkg. frozen peas
1 *or* 2 T. flour for gravy

Mix together flour, salt, paprika and pepper. Dredge beef cubes in seasoned flour. Brown meat on all sides in lard or drippings in large frying pan or Dutch oven. Add onion, celery and hot water. Cover and cook slowly 1 hour. Add potatoes and carrots; cook 1 1/2 hours longer. Add peas and continue cooking until meat is tender and vegetables are done. Mix flour and water and thicken.

## SAVORY BEEF STEW

*Mrs. Dale Unruh (Sharon)*

2 lb. stewing beef, cut in 1 inch cubes
1/4 c. cooking oil
1 1/2 c. chopped onion
1 (1 lb.) can tomatoes, cut up
3 T. quick-cooking tapioca
1 (10 1/2 oz.) can condensed beef broth
1 soup can water
1 clove garlic, minced
1 T. parsley flakes
2 1/2 tsp. salt
1/4 tsp. pepper
1 bay leaf
6 carrots, pared *and* cut in strips
3 medium potatoes, pared *and* quartered
1/2 c. sliced celery

Brown beef cubes on all sides in hot oil in large skillet. Add onion, tomatoes, tapioca, beef broth, water, garlic, parsley, salt, pepper and bay leaf. Bring mixture to a boil. Turn into 3 quart casserole; cover. Bake at 350° for 1 1/2 hours or until meat is almost done. Add carrots, potatoes and celery. Continue baking, covered, for 1 hour or until vegetables are tender. Yield: 6 to 8 servings.

## BEEF STICK

*Miss Connie Litwiller*

5 lb. hamburger
5 tsp. Morton salt
2 1/2 tsp. mustard seed
2 tsp. cracked pepper or peppercorns
2 tsp. sugar
1 tsp. salt peter
2 1/2 tsp. garlic salt or powder
1 tsp. hickory salt

Mix together and knead well. Put in refrigerator and knead every day for 3 days. On fourth day, shape into rolls as solid as possible. Put on cake rack over drip pan. Bake at 150° for 10 hours.

*NOTE:* The salt peter can be purchased at drug store.

§§§§§

# Pastries

# PASTRIES

## FAVORITE PIE CRUST

*Mrs. Wilbert Peters (Imo)*

4 c. flour
1 T. sugar
1 1/2 c. shortening
1 T. vinegar
1 1/2 tsp. salt
1 egg, beaten
1/2 c. water

Blend flour, sugar and salt. Cut in shortening. Mix together egg, vinegar and water. Add to flour mixture. Chill before rolling out. This will keep soft in refrigerator for days and be easy to roll.

Mrs. Milton Koehn's recipe calls for 1 3/4 c. shortening.

## QUICK AND EASY PIE CRUST

*Miss Teresa Ensz*

1 c. flour
1 stick oleo, melted
2 T. sugar

Combine all ingredients and press into pie pan. Bake at 350° for 10 to 15 minutes.

## OIL PIE CRUST

*Mrs. Vern Peters (Doloris)*

*ONE CRUST:*
1 c. plus 1 T. flour
1/2 tsp. salt
1/3 c. oil
3 T. water, cold

*TWO CRUST;*
1 3/4 c. flour
1 tsp. salt
1/2 c. oil
4 T. cold water

*2 TWO CRUST:*
Scant 3 1/2 c. flour
2 tsp. salt
1 c. oil
6 T. cold water

Place all ingredients in bowl. Stir with spoon until blended. Dough will be soft. Roll between wax paper. Remove top paper and invert crust over pan pressing it to fit pan. Remove paper. Trim edge and moisten. Add desired filling, then follow same procedure for top crust. Cut steam slit before putting crust on pie.

## FLAKY CRUST

To prevent the bottom of your fruit pies from becoming soggy, brush it with egg white before filling.

## CRISPY CUSTARD PIE CRUST

The secret to a custard pie is the crispy crust. Bake the crust and custard separately. Baked custard is loosened with spatula and slid into baked shell.

## TART SHELLS

To shape tart shells, turn muffin tins upside-down; grease outside of cup. Cut pie dough into circles and place over cups. Press down and pinch edges of dough at intervals to fit cups. Prick with fork and bake on tins. Cool 1 minute before removing.

## HINTS

If a crack appears in your pie shell while baking, seal it with a little of the meringue you are planning to top the pie with, before filling.

Use those little pieces of leftover pie dough for an apple dumpling. Roll out dough, place sliced apple in center. Top with sugar, cinnamon and butter. Seal the dough into a dumpling and freeze in plastic bag. When you get enough to feed your family, pop them into the oven and you'll have a quick dessert.

## GRAHAM CRACKER PIE CRUST

12 graham crackers
3 T. sugar
3 T. oleo, melted

Place graham crackers in plastic bag. Roll into fine crumbs. Add sugar and butter. Mix well. Pour into 9 inch pie plate. Set 8 inch pie plate on top of crumbs and press them firmly into an even layer against bottom and sides. Bake at 375° for 8 minutes. Cool before filling.

## CHOCOLATE COOKIE CRUMB CRUST

1 1/4 c. finely crushed chocolate cookies
1/2 c. sugar
1/4 c. oleo, softened

Combine all ingredients and mix thoroughly. Press evenly around bottom and sides of 9 inch pie plate. Fill with desired filling and chill well before serving.

## CHOCOLATE COCONUT PIE CRUST

2 squares unsweetened chocolate
2 T. butter
2 T. hot milk *or* water
2/3 c. confectioners' sugar (sifted)
1 1/2 c. coconut

Melt chocolate and butter in double boiler, stirring until blended. Combine milk and sugar. Add to chocolate mixture, stirring well. Add coconut. Mix well. Spread on bottom and sides of 9 inch pie plate. Chill until firm. To serve, fill crust with ice cream, pudding or parfait filling.

## GINGERSNAP PIE CRUST

20 gingersnaps
3 T. sugar
1/2 tsp. cinnamon
1/2 c. softened butter *or* margarine

Crush gingersnaps with rolling pin. Measure out 1 1/4 cups. Place in bowl and add sugar and cinnamon. Blend in butter with fork. Mix well. Press with back of spoon into 9 inch pie plate. Bake at 350° for 10 minutes. Cool before using. Good with pumpkin chiffon mixture.

## CARAMEL PIE

*Mrs. Amanda Leatherman*

1 c. brown sugar
2 T. butter
1 1/2 T. flour
1 egg yolk
2 c. milk

Mix butter, flour and brown sugar in a heavy frypan and stir until it melts. Mix egg yolk and milk together and slowly stir into melted mixture. Cook and stir until smooth and thick. Pour into baked pie crust and top with meringue.

## MERINGUE

Use a narrow, deep stainless or glass bowl. Make sure bowl and beaters are real clean and dry. Have egg whites at room temperature for greatest volume. Start beating 2 or 3 egg whites according to the recipe you are using. Beat until soft peaks form. Add sugar gradually one tablespoonful at a time (two tablespoonfuls to each egg white) and 1/4 teaspoonful cream of tartar, beating well after each addition until whites stand in stiff peaks. Spoon onto pie making sure to touch crust all around. Pull up points with back of spoon. Bake at 400° for 5 to 10 minutes until delicately browned. Cool away from drafts.

*VARIATION #1:* Meringue may be baked at 325° for 20 minutes or until browned. The slower temperature allows the meringue to dry out and stay fluffy.

*VARIATION #2:* Use a teaspoonful of cornstarch for each egg white. Mix with the sugar and add to the foamy whites, beating until sugar is dissolved.

*VARIATION #3:* Moisten 1 tablespoonful cornstarch with about 2 teaspoonfuls water. Stir 1/2 cup boiling water in mixture and cook over low heat until thickened, stirring constantly. Cool. Make regular meringue. Gradually beat in cooled mixture until stiff peaks form. Cornstarch helps prevent weeping.

*A stranger is just a friend you haven't met.*

## PRALINE ICE CREAM PIE

*Mrs. Jon Good (Aneta)*

1 stick oleo
1 c. flour
2 T. sugar (white)
2 T. light brown sugar
2 T. butter
1/3 c. chopped nuts
1 1/2 c. cold milk
1 c. vanilla ice cream, softened
1 pkg. instant butter pecan pudding
Whipped topping (optional)

Melt oleo and mix with flour and white sugar. Mix well and pat into pan. Bake partially at 350° or you can use a partially baked 9 inch pie shell. Combine brown sugar, 2 tablespoonfuls butter and nuts. Heat until butter is melted. Pour into pie shell and bake at 450° for 5 minutes. Cool. Thoroughly blend milk and ice cream in bowl. Add pudding mix. Beat slowly until blended, about 1 minute. Pour immediately into pie shell. Chill until set, about 3 hours. Garnish with whipped topping and additional nuts if desired.

## BUTTERSCOTCH WALNUT PIE CRUST

*Mrs. Barton Koehn (Clara Belle)*

1 c. butter
3 T. sugar
1 egg yolk
1 c. flour

Blend butter with sugar and egg yolk. Add flour. Mix just until a dough forms. Place 1/4 cup in small pan for crumb topping. Press remaining mixture evenly over bottom and sides of 9 inch pie pan. Flute edges. Bake at 375°. Crumbs, 10 to 12 minutes; crust, 12 to 15 minutes. Cool.

*BUTTERSCOTCH PIE FILLING:*

1 envelope unflavored gelatine
1/4 c. cold water
1 pkg. butterscotch chips
3 oz. pkg. cream cheese
1/2 c. cold milk
3 egg yolks
4 egg whites
1/2 c. nutmeats
1/2 tsp. rum flavoring
1/4 c. sugar

Soften gelatine in cold water. Dissolve over boiling water. Stir in morsels and cream cheese. Remove from heat. Add milk, egg yolks, nuts and flavoring. Beat well. Chill until very thick but not set. Beat egg whites until soft mounds form. Add sugar gradually. Beat until stiff. Fold into butterscotch mixture. Spoon into baked crust and sprinkle with crumbs and 2 tablespoonfuls nuts. Chill at least 2 hours.

## BUTTERSCOTCH PIE

*Mrs. Melvin Iutzi (Sandra)*

1 1/4 c. brown sugar, packed
1/4 c. cornstarch, slightly rounded
1/2 tsp. salt
2 3/4 c. milk
1/3 c. butter
3 egg yolks, slightly beaten
1 1/2 tsp. vanilla
1 (10 inch) baked pie shell

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## BUTTERSCOTCH PIE (Continued)

Melt butter. Mix brown sugar, cornstarch, salt and add to butter. Then add the milk and egg yolks and cook over medium heat, stirring constantly until mixture thickens. Remove from heat and stir in vanilla. Pour into pie shell and top with meringue.

## BITTER SWEET PIE

*Mrs. Dayton Unruh (Martha)*

1 c. milk
1/4 tsp. salt
1/2 c. shaved unsweetened chocolate
20 large marshmallows
1/2 tsp. almond flavoring
1 c. heavy cream, whipped
1 baked 9 inch pie shell

Heat milk and add marshmallows. Stir until marshmallows are dissolved. Add salt and flavoring. Chill. Fold in whipped cream and shaved chocolate, reserving a tablespoonful or more for top garnish. Turn into baked pastry shell and garnish with ring of shaved chocolate. Chill in refrigerator for several hours.

*NOTE:* This is also good with a graham cracker crust.

## BUTTERMILK PIE

*Mrs. Richard Jantzen (Linda)*

3 eggs, beaten slightly
1 1/2 c. sugar
1 T. cornstarch
1/2 stick oleo, melted
1/2 c. buttermilk
1 tsp. vanilla
1 unbaked pie shell

Mix all ingredients together and pour into pie shell. Bake at 350° for 40 to 60 minutes until set in the middle. This is a family recipe.

## COTTAGE CHEESE PIE

*Mrs. Willie Eicher (Lois)*

1 (9 inch) pie shell, unbaked
1 1/2 c. cottage cheese
1 c. sugar
1 T. flour
2 eggs
1/2 tsp. salt
1 1/4 *to* 1 1/2 c. milk *or* enough to fill your pie

Combine cheese, sugar, flour and salt. Add beaten eggs and mix thoroughly. Add milk gradually. Pour into unbaked pastry shell. Bake at 350° for 1 hour or until knife inserted comes out clean.

## CHOCOLATE PIE

*Mrs. Howard Koehn (Londa)*

1 square chocolate, melted
3/4 c. sugar
1 tsp. vanilla
1/2 c. butter
2 eggs
1 baked pie shell
Cool Whip (optional)

Cream melted chocolate, sugar, vanilla and butter. Add 1 egg; beat 5 minutes. Add the other egg; beat 5 more minutes. Put in pie shell. May top with Cool Whip.

Recipe received from Mrs. Larry Unruh (Rachel).

## CREAM CHIFFON PIE

*Mrs. Frank Buerge (Ruth)*

1 T. gelatin (1 envelope)
1/4 c. cold water
1/2 c. sugar
1/2 tsp. salt
1 1/4 c. milk
3 egg yolks, slightly beaten
1 tsp. vanilla
1/2 c. whipping cream, whipped until stiff
3 egg whites
1/4 tsp. cream of tartar
1/2 c. sugar
1 baked pie shell

Soften gelatin in water. Mix in saucepan sugar, salt and milk. Cook over low heat, stirring constantly, until scalded. Remove from heat. Slowly stir half the mixture into egg yolks. Blend into hot mixture in saucepan. Cook over low heat, stirring until it begins to boil. Immediately remove from heat. Stir in gelatin. Cool. When mixture is partially set, beat with rotary beater until smooth. Blend in vanilla. Gently fold in whipped cream. Carefully fold this mixture into the meringue. Pile into cooled baked pie shell. Chill several hours or overnight. Top with sweetened whipped cream. Yield: 1 (9 inch) pie.

Sherry likes this one!

## CHOCOLATE MACAROON PIE

*Mrs. Menno Koehn (Charity)*

1/4 c. butter
1 tsp. vanilla
1/4 c. chocolate syrup
2 egg yolks
1 1/2 c. white sugar
3 T. cornstarch
1/8 tsp. salt
1/2 c. nuts, chopped
1 1/3 c. coconut
1 2/3 c. milk
2 egg whites
2 (9 inch) unbaked pie shells

Combine all ingredients except egg whites. Mix well. Beat egg whites until stiff. Fold into chocolate mixture. Pour into 2 unbaked pie shells. Bake at 350° to 375° until set.

## QUICK CHOCOLATE PIE

*Mrs. Merle Koehn (Janice)*

1 c. flour
1 c. nuts
1 stick oleo
2 T. sugar
1 box instant vanilla pudding
2 T. Quik chocolate mix
1 (9 inch) pie plate

Combine flour, nuts, oleo, sugar into pie plate. Bake until lightly browned. Mix pudding mix as directed and add chocolate. Pour into cooled pie shell. Top with whip cream. A very easy pie.

*The greatest calamity is not to have failed; but to have failed to try.*

## GERMAN SWEET CHOCOLATE PIE

*Mrs. Kim Buerge (Karen)*

1 (10 inch) unbaked pie shell
4 oz. bar German sweet chocolate
1/4 c. butter
1 2/3 c. evaporated milk
1 1/2 c. sugar
3 T. cornstarch
1/8 tsp. salt
2 eggs
1 tsp. vanilla
1 1/3 c. coconut
1/2 c. pecans, chopped

Melt chocolate with butter over low heat. Stir until blended. Remove from heat. Gradually blend in milk. Mix sugar, cornstarch and salt. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts. Sprinkle over pie filling. Bake at 375° for 45 to 50 minutes or until puffed and browned. Filling will be soft and will set while cooling. Cool at least 4 hours before cutting.

*NOTE:* If top browns too quickly, cover loosely with foil last 15 minutes of baking.

## FRENCH SILK PIE

*Mrs. Willie Eicher (Lois)*

1 (8 inch) pie shell, baked
1/2 c. butter
3/4 c. sugar
2 squares chocolate, melted
1 tsp. vanilla
2 eggs
Whipped cream

Cream butter until fluffy. Gradually add sugar. Beat continually while adding the melted chocolate and vanilla. Add the eggs, one at a time, beating 3 minutes after each egg. Pour into baked shell and chill at least 2 hours. Top with whipped cream and nuts. The secret of this pie is in the beating.

*NOTE:* We use only half as much chocolate.

Also submitted by Mrs. Verle Peters.

## CHOCOLATE MOUSSE PIE

*Mrs. Jake Smith (Eunice)*

1/2 c. butter
3/4 c. sugar
2 (1 oz.) squares unsweetened chocolate, melted
2 eggs
1 (4 1/2 oz.) carton frozen whipped topping
1 (9 inch) pie shell, baked

Cream butter and sugar until light and fluffy; stir in cooled chocolate. Add eggs one at a time, beating 5 minutes after each addition. Fold in whipped topping. Spoon into pie shell. Chill until firm, 2 hours. Whipped topping may be added on top before serving if desired. This pie is very similar to the French silk pie, only I think this one is better.

Also submitted by Mrs. Ervin Schneider.

## COCONUT PIE

*Mrs. Kenneth Koehn (Karen)*

3 eggs, beaten
1/2 c. sugar
1/3 *to* 1/2 c. white syrup
Pinch salt
1 c. milk
1/2 tsp. vanilla
1/2 *to* 3/4 c. coconut
1 unbaked pie shell

Mix all together and pour into unbaked pie shell. Bake at 350° for 35 to 40 minutes. Quick and easy.

## COCONUT CREAM PIE

*Mrs. Ben Dyck (Althea)*

2 c. milk
2 egg yolks, beaten
1/2 c. sugar
5 T. flour
1/4 tsp. salt
3/4 c. sweetened coconut
1 T. butter
1 tsp. vanilla
1 (9 inch) baked pie shell
2 egg whites

Scald milk; mix sugar, flour and salt together. Dampen with enough milk, about 1/4 cup, to make paste. Add egg yolks and beat well. Add this mixture slowly to hot milk. Cook until thick. Remove from heat. Add butter, vanilla and coconut. Top with meringue made from egg whites and brown.

## COCONUT MACAROON PIE

*Miss Mildred Eicher*

1 1/2 c. sugar
2 eggs
1/2 tsp. salt
1 stick oleo, soft
1/4 c. flour
1/2 c. milk
1 1/2 c. coconut
1 (9 inch) unbaked pie shell

Beat sugar, eggs and salt until mixture is lemon colored. Add oleo and flour. Blend well. Add milk and 1 cup of the coconut. Pour into pie shell. Sprinkle remaining coconut on top. Bake 325° for about 1 hour. May be placed on lower rack of oven to keep from getting too brown.

## LEMON PIE

*Mrs. Jesse Schmidt (Frances)*

1 c. sugar
2 c. boiling water
2 T. cornstarch
1 level T. flour
2 egg yolks, slightly beaten
4 T. lemon juice
1 tsp. butter
Little salt
1 baked pie shell

Mix sugar, cornstarch, flour and salt and boiling water gradually, stirring constantly. Cook over hot water until mixture thickens; add lemon juice, butter and egg yolks. Top with meringue.

## LEMON MERINGUE PIE

*Mrs. Milferd Holdeman (Anita)*

1/2 c. cornstarch
1 1/2 c. sugar
1/4 tsp. salt
1 3/4 c. water
4 egg yolks
3 T. butter
1 T. grated lemon rind
1/2 c. lemon juice
4 egg whites
1/4 tsp. cream of tartar
1/2 c. sugar
1 baked 9 inch pie shell

Blend cornstarch, 1 1/2 cups sugar and salt in saucepan. Stir in water gradually. Cook over medium heat; stir until boiling. Boil 1 minute. Stir half of mixture slowly into egg yolks. Return to pan. Cook over low heat, stirring constantly, for two minutes. Remove from heat. Add butter, lemon rind and juice. Beat to cool slightly.

Beat egg whites and cream of tartar until foamy. Gradually add 1/2 cup sugar, beating until glossy peaks form. Stir 2 rounded tablespoonfuls of meringue into lukewarm filling. Pour into pie shell. Top with remaining meringue, spreading evenly. Bake in 325° oven 15 minutes or until lightly browned.

## LEMON PIE

*Mrs. Wilbert Peters (Imo)*

3 c. sugar
3/4 c. cornstarch
1 qt. water
3 *to* 4 lemons
1/4 tsp. grated lemon rind
6 egg yolks, well beaten
1/2 tsp. salt
1 T. butter
6 egg whites
2 (9 inch) baked pie shells

Combine sugar and cornstarch in saucepan. Mix well. Add water and boil until clear and thick. Add lemon juice, rind, egg yolks and salt to boiling mixture. Boil until real thick. Add butter. Cool. Spoon into cooled pie shells. Top with sweetened meringue made from egg whites.

## LEMON PIE

*Mrs. P. G. Hiebert (Lucretia)*

2 T. cornstarch
1/2 lemon
1 c. sugar
2 eggs, keep whites for meringue
1 1/2 c. boiling water
1 (9 inch) baked pie shell

Combine first 4 ingredients, then pour in boiling water. Boil until it thickens. Pour into 9 inch baked pie shell. Top with meringue. You can use instead of lemon:

1 T. lemon extract
1 T. butter or oleo
1 1/2 T. vinegar

*Life is 10% what we make it and 90% how you take it.*

## PEANUT BUTTER PIE

*Mrs. Dale Harms (Viola)*

| | |
|---|---|
| 3/4 c. powdered sugar | 3 c. milk |
| 1/2 c. peanut butter | 2 T. butter |
| 2/3 c. sugar | 1 tsp. vanilla |
| 3 T. cornstarch | 3 egg whites |
| 1 T. flour | 6 T. sugar |
| Pinch salt | 1/4 tsp. cream of tartar |
| 3 egg yolks | 1 (9 inch) baked pie shell |

Mix together powdered sugar and peanut butter until crumbly. Place half of the mixture in pie shell. Begin heating 2 cups of the milk. Blend together the remaining cup of milk with sugar, cornstarch, flour, salt and egg yolks. Add to heating milk. Cook until well thickened. Remove from heat and add butter and vanilla. Pour over peanut butter crumbs in pie shell. Top with meringue made from egg whites, sugar and cream of tartar. Sprinkle with remaining crumbs and bake until lightly browned.

Also submitted by Mrs. Eugene Schmidt.

## PEANUT BUTTER PIE

*Mrs. Jake Smith (Eunice)*

| | |
|---|---|
| 1 c. powdered sugar | 2 c. milk |
| 1/2 c. creamy peanut butter | 3 egg yolks, beaten |
| 1 baked (9 inch) pastry shell | 2 T. margarine |
| 1/4 c. cornstarch | 1/4 tsp. vanilla extract |
| 2/3 c. sugar | 3 egg whites, room temperature |
| 1/4 tsp. salt | 1 baked pie shell |

Combine powdered sugar and peanut butter; mix with a fork until mixture resembles coarse meal. Spread half the mixture in pie shell; set remaining mixture aside. Combine remaining ingredients except egg whites in saucepan. Cook over medium heat until thickened, stirring constantly. Spoon filling over peanut butter layer in pie shell. Beat egg whites until stiff. Spread over filling. Sprinkle remaining peanut butter mixture over meringue. Bake at 325° for 20 minutes or until meringue is firm and lightly browned. Let cool before serving.

## PEANUT BUTTER PIE

*Mrs. Dale Unruh (Sharon)*

| | |
|---|---|
| 1/2 c. crunchy peanut butter | 1 3/4 c. milk |
| 3/4 c. powdered sugar | 1 baked pie shell |
| 1 pkg. instant vanilla pudding | Cool Whip |

Mix peanut butter and powdered sugar until crumbly. Spread on bottom of pie shell, saving a little to sprinkle on top of pie. Prepare pudding using 1 3/4 cup milk. Pour into pie shell. Top with Cool Whip. Sprinkle remaining crumbs on top. Chill.

Pudding may also be prepared using 2 cups milk according to package directions.

Also submitted by Miss Ramona Smith.

### NUTTY PINEAPPLE PIE

*Mrs. Lee Koehn (Janice)*

1 can sweetened condensed milk
1/4 c. lemon juice
1 can (16 oz.) crushed pineapple, drained
1 c. chopped nuts (optional)
1 carton (9 oz.) whipped topping
2 graham cracker pie crusts

Mix milk and lemon juice. Add all other ingredients and mix. Pour into graham cracker crusts. Chill well before serving.

### PINEAPPLE PIE

*Mrs. P. G. Hiebert (Lucretia)*

1 c. sugar
2 eggs
3 T. cornstarch
1 c. crushed pineapple
2 scant T. lemon juice
1 T. butter *or* oleo
Pinch salt
1 (9 inch) baked pie shell
1 c. pineapple juice

Combine all ingredients in saucepan and cook until thick, stirring constantly. Let cool. Put in 9 inch baked pie shell. Top with meringue.

### PINEAPPLE CREAM PIE

*Mrs. Vern Peters (Doloris)*

2 c. milk
3/4 c. sugar
3 eggs, separated
1/4 tsp. salt
1/3 c. flour
2 T. butter
1 1/2 c. crushed pineapple
1 (9 inch) baked pie shell

Scald milk. Combine butter, sugar, salt, flour and egg yolks. Add hot milk gradually, stirring constantly. Cook in double boiler until thickened. Add drained crushed pineapple. Cool and pour into pie shell. Top with meringue made from egg whites. Brown in oven 350° for 12 to 15 minutes.

### RAISIN CREAM PIE

*Mrs. Ben Dyck (Althea)*

1 c. raisins
1 c. sugar
1 c. water
1/3 tsp. salt
1 c. cream *or* rich milk
2 egg yolks, beaten
2 T. cornstarch
1 tsp. vanilla
1 T. butter
9 inch baked pie shell

Cook raisins with sugar, water and salt until done. Mix egg yolks; add cream, cornstarch into raisins. Cook until thickened. Add vanilla and butter. Pour into pie shell. Top with meringue and brown.

*The only time you musn't fail is the last time you try.*

## RHUBARB PIE

*Mrs. Howard Nickel (Jane)*

3 c. rhubarb, cut in pieces
1 c. sugar *or* more
1/3 c. white Karo syrup
4 T. cornstarch
1/3 c. cold water
1 T. butter
1 baked pie shell
1 c. sweetened whipped cream *or* Cool Whip

Cook together rhubarb, sugar and syrup until tender. Thicken with cornstarch mixed with water. Add butter. Cool. Pour into pie shell, reserving 1/3 cup filling for topping and add to whipped cream. Top on pie filling.

## RHUBARB CREAM PIE (Amish)

*Mrs. David Benner (Ruth)*

2 c. diced rhubarb
2 T. butter
1 1/4 c. sugar
2 T. cornstarch
1/4 c. sweet cream
2 egg yolks, well beaten
1/8 tsp. salt
1 (9 inch) baked pie shell
2 egg whites
4 T. sugar

Melt butter; add rhubarb and 1 cup sugar. Cook slowly, stirring constantly until tender. Mix 1/4 cup sugar, cornstarch, egg yolks, cream and salt. Add to rhubarb mixture. Cook until thick, about 3 minutes. Cool and pour into pie shell. Top with meringue made from egg whites and 4 tablespoonfuls sugar. Brown in oven.

## RHUBARB CREAM PIE

*Mrs. Dale Harms (Viola)*

3 c. cut up rhubarb
1 c. sugar
Dash of salt
1/3 c. light Karo syrup
1/3 c. water
4 T. cornstarch
1 T. butter
1 (9 inch) baked pie shell

Cook until tender the rhubarb, sugar, syrup and salt. Add water mixed with cornstarch and cook until thick. Cool in cold water until lukewarm. Add butter.

*TOPPING:*

1 beaten egg white
2 T. sugar
1 heaping T. Marshmallow Creme
1/2 pt. whipping cream
1/2 *to* 3/4 c. pie filling

Whip egg white until frothy. Work in Marshmallow Creme with back of spoon. Whip until stiff, adding sugar. Fold together with whipped cream and 1/2 to 3/4 cup pie filling. Pour filling into baked pie shell. Top with topping.

## RHUBARB CREAM PIE

*Mrs. Vernon Peters (Doloris)*

1 c. cream
1 c. sugar
5 T. flour
2 1/2 c. rhubarb, cut up
1 unbaked double pie crust

Mix together cream, sugar and flour. Pour over rhubarb which has been placed in unbaked crust. Cover with top crust and bake at 350° around 50 minutes.

## CRUMB PIE

*Mrs. Verle Peters (Vesta)*

1 1/2 c. brown sugar
2 c. flour
1/2 c. shortening
2 tsp. baking powder
2 beaten eggs
1/2 c. sweet milk
2 unbaked pie shells

Mix sugar, flour, shortening and baking powder into crumbs. Set aside 1 cup of the crumbs. With remainder of crumbs, stir in eggs and milk. Pour into 2 crusts and sprinkle the dry crumbs over the top. Bake at 315° for 35 to 45 minutes.

*NOTE:* Honey or maple syrup sure is delicious on top.

## AMISH VANILLA PIE

*Mrs. Richard Harms (Starla)*

1/2 c. brown sugar, firmly packed
1 T. flour
1/4 c. dark corn syrup
1 1/2 tsp. vanilla
1 egg, beaten
1 c. water
1 cup unsifted flour
1/2 c. brown sugar, packed
1/2 tsp. cream of tartar
1/2 tsp. baking soda
1/8 tsp. salt
1/4 c. butter
1 (9 inch) unbaked pie shell

Combine 1/2 cup brown sugar, 1 tablespoonful flour, corn syrup, vanilla and egg in 2 quart saucepan. Slowly stir in water. Cook over medium heat, stirring, until mixture comes to a boil. Let cool. Combine remaining ingredients. Mix until crumbly. Pour cooled mixture into pie shell; top with crumbs. Bake at 350° for 40 minutes or until golden brown. Serves 6.

*NOTE:* A unique pie that's easy to make and will surely bring compliments!

## QUAKERTOWN CRUMB PIE

*Mrs. Menno Koehn (Charity)*

1 egg
1 tsp. vanilla
1/2 c. brown sugar
1 1/2 c. water
1/4 c. molasses
1/4 c. Karo
1 T. flour

*TOP PART:*

1 c. flour
1/2 c. brown sugar
1 (9 inch) unbaked pie shell
1/4 c. butter
1/2 tsp. soda

Combine first 7 ingredients for bottom part and cook until thick.

For top part, combine flour and soda; add sugar and melted butter. Pour bottom mixture into unbaked crust; sprinkle crumbs on top. Bake at 375° for 40 minutes or until brown.

## NOT-SO-SWEET PECAN PIE

*Mrs. Daniel Dirks (Sandra)*

1/4 c. soft oleo
1/2 c. sugar
1 c. dark syrup
1/4 tsp. salt
3 eggs
1 c. pecans
1 unbaked pie shell

Cream oleo and white syrup. Add dark syrup and salt. Add 1 egg at a time. Bake at 350° for 50 minutes.

## MOM'S PECAN PIE

*Mrs. Lester Unruh (Linda)*

1 c. brown sugar
1 T. flour
2 beaten eggs
1/4 c. cream
3/4 c. light Karo syrup
1/4 tsp. vanilla
1/8 tsp. salt
2/3 c. pecans, cut up
1 unbaked pie shell

Beat eggs; add the rest and mix well. Pour into unbaked pie shell. Bake at 425° for 10 minutes, then 350° for 35 minutes.

## MOM'S PECAN PIE

*Mrs. Richard Jantzen (Linda)*

3 eggs
1/2 c. sugar
1/4 tsp. salt
1 c. light Karo
1 *to* 2 T. butter, melted
1 c. *or* more pecans, chopped
1 unbaked pie shell

Beat eggs only until mixed. Add sugar and beat on low. Add remaining ingredients, beating no more than necessary. Pour into pie shell. Bake at 325° for 50 to 60 minutes.

## PECAN CREAM PIE

*Mrs. Eugene Buerge (Juanita)*

3/4 c. sugar
3 T. flour
1/2 tsp. salt
1 c. milk
3 eggs, separated
3/4 c. pecans, chopped
2 T. butter
6 T. sugar
1 (9 inch) baked pie shell

Combine 3/4 cup sugar, flour and salt in double boiler. Stir in milk and cook until thick. Beat egg yolks. Stir into hot mixture and return to heat. Cook 5 minutes, stirring constantly. Cool. Add butter and pecans. Beat egg whites until foamy. Gradually add remaining sugar and beat until very stiff. Fold half of egg white mixture into the custard. Pour into pie shell. Spread remaining meringue over filling. Bake until golden brown.

## PUMPKIN PIE

*Mrs. Marshall Harms (Pauline)*

1 can pumpkin
3/4 c. light brown sugar
1/4 c. white sugar
2 eggs
1 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. ginger
1/4 tsp. nutmeg
1 1/2 c. evaporated milk
1 (9 inch) unbaked pie shell

Beat eggs. Add pumpkin, spices, sugar and milk. Bake at 375° about 15 minutes, then 335° for 45 minutes or until done.

## PECAN CUPS

*Mrs. Ron Wedel (Donna)*

1 (3 oz.) pkg. cream cheese, soft
1/2 c. butter *or* margarine, soft
1 c. flour
1 *or* 2 eggs
3/4 *to* 1 c. brown sugar, packed
1 T. margarine
1 tsp. vanilla
Dash salt
3/4 *to* 1 c. chopped nuts

*CHEESE PASTRY:* Mix cream cheese and 1/2 cup butter, then blend with flour and chill for at least 1 hour. Shape into 24 little balls and place into miniature muffin tins. Press dough evenly against bottom and sides.

*PECAN FILLING:* Blend together the egg, brown sugar, salt, butter or margarine and vanilla; mix. Place a small amount of nuts in bottom of each cup.

Place a good tablespoonful of filling in next, topped with another small amount of nuts. Bake in 325° to 350° oven for 25 to 30 minutes. These freeze very well. Makes 2 dozen. Use these pastry shells with other fillings too.

Also submitted by Mrs. Gary Diller.

## CREAMY PUMPKIN PIE

*Mrs. Carl Wenger (Deola)*

1 (9 inch) pie shell, unbaked
1 (16 oz.) can pumpkin
1 (14 oz.) sweetened condensed milk
2 eggs
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg

Preheat oven to 350°. In large bowl combine pumpkin, milk, eggs and spices. Mix well and turn into shell. Bake 50 to 55 minutes or until done. Refrigerate any leftover pie.

*The chains of habit are too weak to be felt*
*until they are too strong to be broken.*

## SQUASH PIE

*Mrs. Amanda Leatherman*

| | |
|---|---|
| 1 c. brown sugar | 1/4 scant tsp. allspice |
| 1/4 tsp. salt | 1/2 scant c. molasses |
| 1/8 tsp. ginger | 1 c. squash |
| 1 scant tsp. cinnamon | 1 egg |
| 1/4 scant tsp. cloves | 1 c. milk |
| 1/8 scant tsp. nutmeg | 1 unbaked pie shell |

Beat together ingredients and pour into pie shell. Bake at 400° for 15 minutes, then 350° until knife inserted in side of pie comes out clean.

## PUMPKIN CHIFFON PIE

*Mrs. Frank Buerge (Ruth)*

| | |
|---|---|
| 3/4 c. brown sugar | 3/4 c. milk |
| 1 envelope gelatin | 1 1/4 c. cooked pumpkin |
| 1/2 tsp. salt | 3 egg whites |
| 1 tsp. cinnamon | 1/3 c. sugar (white) |
| 1/2 tsp. nutmeg | 1 (9 inch) baked pie shell |
| 1/4 tsp. ginger | Whipped cream |
| 3 egg yolks | |

In saucepan combine brown sugar, gelatin, salt and spices. Combine egg yolks and milk; stir into brown sugar mixture. Cook and stir until mixture comes to a boil. Remove from heat. Stir in pumpkin. Chill until mixture mounds slightly when spooned. (Check from time to time, don't let it get too stiff.) Beat egg whites until soft peaks form; gradually add white sugar, beating to stiff peaks. Fold pumpkin mixture into egg whites. Pile into pie shell. Chill several hours or overnight. Top with sweetened whipped cream.

Fluffy and light, with a company meal.

## GRAPE NUTS SOUTHERN NUT PIE

*Mrs. Clayton Yost (Sherry)*

| | |
|---|---|
| 1/2 c. Grape Nuts | 1/8 tsp. salt |
| 1/2 c. warm water | 3 eggs, slightly beaten |
| 1 c. firmly packed light brown sugar | 1/2 c. chopped pecans (optional) |
| 1 c. dark corn syrup | 1 tsp. vanilla |
| 1/4 c. butter | 1 (9 inch) unbaked pie shell |

Mix cereal with warm water; let stand until water is absorbed. Meanwhile, combine sugar, syrup, butter and salt. Bring quickly to a boil over high heat, stirring until sugar is dissolved. Add a small amount to the eggs, beating well. Then add rest of syrup, mixing well. Stir in softened cereal, nuts and vanilla. Pour into pie shell. Bake at 375°, 45 to 50 minutes or until filling is puffed across top.

This recipe was on the Grape Nuts box several years ago. Remember?

## IMPOSSIBLE PIE

*Miss Annette Nichols*

4 eggs
1/2 c. flour
1 *or* 2 tsp. vanilla
1 stick oleo
2 c. milk
3/4 *to* 1 c. sugar
1 c. coconut
Cinnamon *or* nutmeg
1 (10 inch) pie plate

Grease and flour lightly 1 (10 inch) pie plate. Blend ingredients together for 18 seconds on high speed or beat well with mixer. Bake 45 minutes to 1 hour at 350°. This pie forms its own crust.

From Aunt Jane, Mrs. Harold Jantz.

## MOCK APPLE PIE

*Mrs. Everett Koehn (Pat)*

1 pack or stack Ritz crackers (20)
2 c. water
2 c. sugar
2 tsp. cream of tartar
2 T. lemon juice
2 T. grated lemon rind
Butter
Cinnamon
1 (9 inch) unbaked double pie crust

Roll out bottom crust of pastry to fit 9 inch pie plate. Crush crackers coarsely into unbaked pie shell. Combine water, sugar and cream of tartar into saucepan. Boil 15 minutes. Add lemon juice and rind. Let cool. Pour syrup over crackers and dot generously with butter. Sprinkle with cinnamon. Top with pie crust. Bake at 425° for 30 to 35 minutes.

We tried this recipe in Home Ec. in school and one of our male teachers wouldn't believe us that it had no apples in it!

## APPLE PIE

*Miss Marilda Friesen*

3/4 c. sugar
1 box vanilla tapioca pudding
1/4 c. water
3 *to* 4 apples, sliced
Butter
1 unbaked pie shell

Pour ingredients into pie shell. Dot with butter. Bake at 350° for 1 1/2 hours.

## DUTCH APPLE PIE

*Mrs. Willie Eicher (Lois)*

1 (9 inch) pie shell, unbaked
3 c. apples, sliced
1 c. sugar
3 T. flour
1/2 tsp. cinnamon
1 egg, beaten
1 c. light cream
1 tsp. vanilla
1/2 c. nuts, chopped (optional)
1 T. butter

Place sliced apples in pastry shell. Mix sugar, flour and cinnamon. Combine egg, cream and vanilla. Add sugar mixture and mix well. Pour over apples. Sprinkle with nuts and dot with butter. Bake at 350° for 45 to 50 minutes or until apples are tender.

## DRIED APRICOT PIE

*Mrs. Richard Harms (Starla)*

2 pkg. dried apricots
3 1/2 *to* 4 c. water
4 T. cornstarch
1/4 c. water, cold
3/4 c. white sugar
3/4 c. brown sugar
2 unbaked double pie crusts

Cook apricots in 3 1/2 to 4 cups water until tender. Add a thickening of cornstarch dissolved in 1/4 cup water. Add sugars and cook until thickened. Pour into pie crusts. Put on top crusts and bake at 350° for 35 to 40 minutes.

This was a real favorite in our family, especially with apricots brought from relatives in California.

## CHERRY CHEESE PIE

*Mrs. Jake Smith (Eunice)*

1 tsp. vanilla
8 oz. pkg. cream cheese
1/2 c. sugar
2 c. Cool Whip
Cherry pie filling, chilled
1/4 c. sugar
1/2 tsp. almond extract
1 (9 inch) unbaked graham cracker crust

Whip vanilla and cream cheese. Beat in 1/2 cup sugar until smooth. Blend Cool Whip in cream cheese mixture. Spoon into crust. Add remaining sugar and extract to cherry filling and top on cream cheese mixture. Chill until ready to serve.

## BASIC FRUIT PIE

*Mrs. Steve Koehn (Arlene)*

1 c. water *or* fruit juice
1 c. sugar
3 T. cornstarch
3 T. Jell-O (any flavor to go with fruit)

Cook until thick; mix with fruit for 1 pie.

## ALL-AMERICAN FRUIT PIE

*Mrs. Galen Ensz (Twyla)*

1/2 c. butter *or* margarine, softened
1/4 c. sugar
1 1/4 c. flour
2/3 c. sugar
3 T. flour
1/4 tsp. nutmeg
1/4 tsp. ground ginger
1 c. dairy sour cream
1 can (1 lb.) fruit for salads *or* fruit cocktail,
    well drained *or* peaches *or* pears
1 T. sugar
1/2 tsp. nutmeg

In a small bowl (or in your pie pan) blend butter with 1/4 cup sugar until creamy. Add flour; mix with fork until well blended. Press onto bottom and sides of pie pan.

*FOR THE FILLING:* Combine 2/3 cup sugar, 3 tablespoonfuls flour, 1/4 teaspoonful nutmeg and ginger. Blend in sour cream. Carefully stir in fruit. Pour filling into crust. Combine 1 tablespoonful sugar and 1/2 teaspoonful nutmeg and sprinkle over filling. Bake at 400° (375° for glass pan) for 20 to 25 minutes until crust is golden brown and filling is slightly firm. Cool or chill before serving.

### PEACH PIE

*Mrs. Willie Eicher (Lois)*

2 1/2 T. flour
1/2 c. sugar
1/2 c. cream
2 c. frozen peaches
1 (9 inch) unbaked pie shell

Mix flour with sugar. Add to cream and mix with peaches. Pour into pie shell and bake at 350° for 1 hour.

### FRESH PEACH PIE

*Mrs. Dale Harms (Viola)*

1 1/4 c. sugar
3 T. peach Jell-O
3 T. cornstarch
1/4 tsp. salt
1 c. boiling water
4 c. fresh peaches, sliced
1 (9 inch) baked pie shell

Mix sugar, Jell-O, cornstarch, and salt in saucepan. Stir in boiling water. Bring to boil and boil 3 minutes, stirring constantly. Cool completely. Arrange peaches in pie shell. Pour glaze over. Top with whipped topping just before serving. It's delicious!

### FRESH PEACH PIE

*Mrs. Maurice Eicher (Pat)*

1 c. water
1 c. sugar
2 1/2 T. cornstarch
3 T. peach Jell-O *or* 2 T. orange pineapple Jell-O
Fresh sliced peaches

Cook water, sugar and cornstarch. Remove from heat. Add Jell-O. Cool this mixture and add peaches.

*CRISP CRUST FOR THIS PIE:*

1 1/2 c. flour
Dash salt
2 T. sugar
1/2 c. Crisco oil
2 T. milk
1 pie plate

Mix together flour, sugar and salt in the pie plate. Then add oil and milk. Stir well. Finish mixing with fingers and form into crust by hand right in the pan. A very soft dough. Take out a little dough and bake in small foil pan. Bake 8 to 12 minutes at 375°. Pour peach mixture into baked shell. Crumble the crust from small pan over the filled pie. Cool.

### FRESH PEACH PIE

*Mrs. John Jantz (Bertha)*

1 1/3 c. sugar
1/2 c. boiling water
1/4 c. cornstarch
3/4 c. cold water
1/2 tsp. salt
1 T. lemon juice
1 tsp. butter
Red cake coloring
Peaches, sliced
1 baked pie shell
Whipped cream

Bring sugar and boiling water to a boil. Dissolve cornstarch in cold water. Add to boiling mixture. Cook until clear. Add remaining ingredients. Pour over peaches and pour in baked pie shell. Top with whipped cream. It's delicious!

### MERRIONBERRY PIE

*Mrs. Delbert Koehn (Rita)*

2 1/2 c. frozen berries
3/4 c. sugar
2 1/2 T. cornstarch *or* tapioca
Butter
1 double pie crust

Combine berries, sugar and cornstarch in saucepan and heat until frozen berries are thawed. Pour mixture in unbaked pie shell. Dot with butter and put on top crust. Sprinkle with sugar. Bake at 350° for 35 minutes.

These berries can be obtained from Schwan's.

### STRAWBERRY PIE

*Mrs. Hank Kaufmann (Dianne)*

1 c. sugar
1 c. water
2 *to* 3 T. cornstarch
1 *to* 2 T. Karo syrup
1 (3 oz.) box strawberry Jell-O
1 pt. strawberries, sliced
1 (9 inch) baked pie shell
Whipped cream *or* Cool Whip

Boil together sugar, water, cornstarch and syrup until thickened. Add Jell-O and cool. Stir in strawberries. Put in pie shell and garnish with topping. White mountain frosting can be used as topping also.

### FRESH STRAWBERRY PIE

*Mrs. Wilmer Penner (Bonnie)*

3/4 c. sugar
2 T. cornstarch
2 T. corn syrup (white)
1 c. water
2 T. strawberry gelatine
1 qt. fresh strawberries
1 (9 inch) baked pie shell

Mix sugar, syrup, cornstarch and water together. Bring to a boil and cook until thick and clear. Add gelatine, stirring until dissolved. Cool. Add fresh berries and chill.

*NOTE:* For sauce over ice cream, use only 1 tablespoonful cornstarch.

### FRESH STRAWBERRY PIE

*Mrs. Herb Friesen (Nora)*

1 c. 7-Up
1 c. sugar
4 T. cornstarch
Red food coloring or strawberry Jell-O
1 pt. fresh strawberries
1 baked pie shell
Whipped cream or Cool Whip (for topping)

Combine 7-Up, sugar, cornstarch and coloring. Cook until thick, cool. Add fresh berries. Pour into baked pie shell. Top with topping.

I like to use the Jell-O.

*Don't put off until tomorrow the things you should have done yesterday.*

## STRAWBERRY GLAZE PIE

*Miss Gladys Wesenberg*

1 qt. strawberries
3/4 c. water
2 T. cornstarch
3/4 c. sugar
1/4 tsp. salt
Red food coloring (optional)
1 baked pie shell
Whipped cream

Crush 1 cup strawberries. Add water and bring to boil. Strain. Add enough water to make 1 cup. Combine cornstarch, sugar and salt. Add to liquid and bring to a boil. Cool. Put whole berries in pie shell and cover with glaze. Top with whipped cream.

*Let others share your sunny days*
*And you will find it true,*
*That others will be glad to share*
*The rainy days with you.*

# ADDITIONAL RECIPES

§§§§§

# Pickles & Relishes

LIME
SALT
VINEGAR

# PICKLES AND RELISHES

## TO PRESERVE A HUSBAND

*Mrs. Dale Leatherman (Wilma)*

Be careful in your selection. Do not choose too young and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keep them in a pickle while others are constantly getting them into hot water; even poor varieties may be made sweet, tender and good by garnishing them with patience, well-sweetened with smiles and flavored with kisses to taste; then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared, they will keep for years.

## CHOW CHOW

*Mrs. Ervin Schneider (Brenda)*

2 qt. chopped cabbage
1 qt. green tomatoes
6 lg. white onions
3 *to* 6 green hot peppers
3 sweet red *or* green peppers
1/2 oz. cloves
2 lb. sugar
4 T. dry mustard
3 T. white mustard seed
3 T. celery seed
1/2 T. ground ginger
4 *to* 8 c. vinegar

Chop or grind vegetables and put each into a separate bowl. Sprinkle a small amount of salt over each. Let stand 4 hours. Press juice from each. Combine vegetables. Combine dry ingredients except sugar and cloves in a cloth bag and rub into a smooth paste with a little vinegar. Combine cloves, bag, sugar and remaining vinegar. Bring to a boil. Pour over vegetables and cook slowly 20 to 30 minutes. Or you can cook for 20 minutes and pack in jars and boil in water bath for fifteen minutes.

I got this recipe from Mrs. Leonard Morgan and it is *good*!

## CUCUMBER RELISH

*Mrs. Dick Toews (Freida)*

5 c. ground cucumbers
3 c. ground onion
3 c. ground celery
4 ground peppers (2 red *and* green)
3/4 c. salt
1 1/2 qt. water
1 qt. vinegar
3 c. sugar
1 tsp. mustard seed
2 T. celery seed

Mix cucumbers, onion, celery, peppers, salt and water. Let stand overnight. In the morning, drain well. Mix the remaining ingredients and pour over the ground vegetables. Bring to a boil and simmer 10 minutes. Dip in jars and seal.

*The great and the little have need of one another.*

## CUCUMBER RELISH

*Mrs. Dale Harms (Viola)*

1 gal. finely chopped cucumbers
1 qt. finely chopped onions
1 c. finely chopped sweet red peppers
1 c. finely chopped green peppers
1 c. finely chopped carrots
3 T. pickling salt
2 tsp. ground turmeric
1 tsp. celery seed
1 tsp. whole cloves
2 T. mustard seed
3 (2 inch) cinnamon sticks
3 c. sugar
3 c. vinegar

Combine cucumbers, onions, peppers, carrots and salt in a large mixing bowl; mix well and refrigerate at least 8 hours or overnight. Drain.

Tie spices in a bag. Combine spice bag, vinegar and sugar in a large saucepan; bring to a boil. Add vegetables; boil gently, stirring often, for 15 to 20 minutes or until of desired consistency. Pack into hot sterilized jars leaving 1/2 inch headspace; screw metal bands on tightly. Process in a boiling water bath 15 minutes. Yield: About 6 pints.

## PICKLE RELISH

*Mrs. Richard Benner (Sundy)*

2 qt. cucumbers, unpeeled
1 qt. onions
4 sour apples, unpeeled
2 red peppers
2 green peppers
5 c. sugar
1 1/2 qt. vinegar
4 oz. mustard seed
1/2 c. flour
1/2 tsp. turmeric

Grind together cucumbers, onions, apples and peppers. Let stand overnight in salt water (coarse salt). Drain well. Add sugar, vinegar (if vinegar is strong, use 1 quart vinegar and add water) and mustard seed. Let boil 15 minutes or until pickles are done. Thicken with flour and turmeric. Can while hot.

## SWEET PICKLE RELISH

*Mrs. Jerry Koehn (Jane)*

2 bunches celery
8 large cucumbers
3 large onions
2 green peppers
2 red sweet peppers
2 T. salt

Grind above ingredients. Mix and let stand covered overnight in refrigerator. Strain.

*SEASONING:*

3 c. sugar
3 c. vinegar
1 tsp. celery seed
1/2 tsp. turmeric
1 tsp. mustard seed

Mix seasoning and add strained mixture from refrigerator. Boil 30 minutes. Seal in sterile jars. Makes approximately 10 pints.

## CELERY RELISH

*Mrs. Clifford Penner (Anita)*

1 qt. minced large cucumbers
1 qt. onions
1 qt. celery
1/2 c. salt

Peel cucumbers before putting through chopper. Mix together with salt and let stand overnight. Drain well.

*SAUCE:*

4 c. white vinegar
6 c. sugar
1/2 c. flour
2 green peppers, chopped
2 red peppers, chopped
1 tsp. mustard seed
1 T. turmeric
4 T. dry mustard
1 T. celery seed

Boil vinegar and sugar. Mix flour, turmeric and mustard to a smooth paste with a little water. Pour the boiling vinegar over this and stir until smooth and well blended. Return to heat and cook stirring constantly until thickened. Add celery and mustard seed and well drained vegetables and peppers. Boil hard for 10 minutes, stirring to keep from sticking. Turn into hot sterilized jars. Seal. Makes about 5 pints.

## EASY WAY DILL PICKLES

*Mrs. Virgil Unruh (Marjorie)*

1 c. cold vinegar
2 T. salt
Alum
Garlic salt
1 red pepper
Large head dill
Cucumbers

Put vinegar, salt, a bit of alum, dash of garlic salt, red pepper and dill in a 2 quart jar. Shake until salt is dissolved. Pack in cucumbers until full; cover with cold water. Shake a bit and put away for winter.

## DILL PICKLES

*Mrs. Dewey Smith (Alice)*

8 c. water
1/2 c. pickling salt
1/2 c. vinegar
Garlic
Dill

Heat water, salt and vinegar to boiling. Fill quart jars with cut up cucumbers, one half head of dill and two cloves garlic. Pour brine into jars. Seal or eat fresh.

## DILL PICKLES

*Mrs. Lester Unruh (Linda)*

4 qt. water
2 c. brown cider vinegar
1/2 c. salt

To each quart jar put 1 clove garlic, 1/8 teaspoonful alum and 3 heads of dill. Put pickles in jars that have been rinsed in hot water. Make sure that the dill and pickles aren't touching lids. Pour boiling brine above, over pickles 1/2 inch from top. Completely immerse jars in hot but not boiling water for 10 minutes.

### DILL PICKLES

*Mrs. Kim Buerge (Karen)*

2 c. vinegar
10 c. water
1 c. salt

Mix above ingredients and bring to a boil. Fill quart jars with cucumbers. Add a head of dill, clove of garlic, few slices onion, 1/4 heaping teaspoonful of alum, and a dash or two of crushed red pepper. Pour hot brine over pickles. Cover jars with hot water and bring to a good boil.

### DILL PICKLES

*Mrs. Glenn R. Jantz (Eva)*

1 qt. vinegar
3 qt. water
7/8 c. salt

Pack quart jars with 1 large head dill, 1 clove garlic, 1 sour cherry leaf and cucumbers. Fill with boiling water and let set while bringing brine to boil. Drain off hot water and fill jars with brine and seal. Makes 9 quarts. For delicious hamburger pickles, slice cucumbers. This recipe is our family's favorite.

Grape or horseradish leaves may be used if cherry leaves are unavailable.

### SWEET DILL PICKLES

*Mrs. Dick Toews (Freida)*

1 gal. medium sized cucumbers
3 c. sugar
1 qt. vinegar
2 T. salt
2 T. dill seed
2 T. mustard seed

Wash one gallon medium sized cucumbers; cut slices 1/3 inch thick. Measure out 3 cups sugar, 1 quart vinegar, 2 tablespoonfuls salt (2 tablespoonfuls dill seed and 2 tablespoonfuls mustard seed tied in a cloth). Bring this to a boil and drop in sliced cucumbers. Simmer 10 minutes. Dip in jars and seal.

### ICICLE PICKLES

*Mrs. Ward Eicher (Dolly)*

2 gal. small cucumbers
1 pt. pickling salt
1 gal. boiling water
Alum
2 1/2 qt. vinegar
8 pt. sugar
Pickling spice

Split each cucumber lengthwise. Mix salt and boiling water; pour over cucumbers. Let stand one week. Drain; cover with boiling water and let stand 24 hours. Drain; cover with boiling water and add a lump of alum the size of a walnut. Let stand 24 hours and drain. Bring to a boil the vinegar, sugar and a handful of pickling spice. Pour over pickles while hot. Pour off for two mornings and reheat. Boil next day and can.

## MRS. SMITH'S SWEET PICKLES

*Mrs. Clayton Yost (Sherry)*

5 lb. sugar
1/2 box dark brown sugar
2 *or* 3 quarts apple cider vinegar
1/2 box pickling spice
1/2 box cinnamon sticks

First day, scrub cucumbers and slice any way you prefer. Cover with cold water into which has been dissolved lime, 1 cup builder's lime in one gallon water. Second day, remove cucumbers from lime water. Gently wash 2, 3 or 4 times in cold water to remove all lime. Drain well. Heat above mixture until sugar dissolves well. Let cool and pour when cold over cucumbers. Third day, place pan or boiler of cucumbers on stove. Let come to a boil, then cook 30 minutes. Remove; place in heated jars and seal.

## RED HOT PICKLES

*Mrs. Weldon Miller (Elaine)*

2 gal. cucumber strips
2 c. lime
8 1/2 qt. water
1 c. vinegar
1 oz. bottle red food coloring
1 T. alum
2 c. vinegar
2 c. water
1 large pkg. red hot candies
10 c. sugar
8 cinnamon sticks

*Step 1:* Use large cucumbers; peel and spoon out seeds and cut in strips. Mix lime and 8 1/2 quarts water and pour over strips. Soak 24 hours, stirring occasionally. Wash and drain well.

*Step 2:* Soak in ice water 3 hours.

*Step 3:* Combine 1 cup vinegar, food coloring, alum and water to cover pickles. Simmer 2 hours.

*Step 4:* Drain and cover with syrup made of last five ingredients. Stir and bring to boil; pour over pickles and let stand overnight.

*Step 5:* Heat syrup for three mornings and pour over pickles. Can on the third morning.

## CUCUMBER CINNAMON RINGS

*Mrs. Clayton Yost (Sherry)*

2 c. vinegar
2 c. water
10 c. sugar
8 sticks cinnamon
2 tsp. red food coloring
1 pkg. red hots
1/2 tsp. salt

Peel and slice cucumbers 1/4 to 1/2 inch thick. Cut out centers to make rings. Use 2 gallons large cucumber rings. Cover with lime water, 1/4 cup lime to one gallon water. Let stand 24 hours. The lime settles so mix up occasionally. Drain rings; wash well in cold water. Pour cold water over rings. Soak for three hours and drain. Add 1 cup vinegar, 1 teaspoonful alum and water to cover. Simmer 2 hours. Drain. Add syrup above and bring to boil. Put in jars and seal.

## BREAD AND BUTTER PICKLES

*Mrs. Glenn R. Jantz (Eva)*

8 c. thinly sliced cucumbers
2 c. thinly sliced onions
2 tsp. celery seed
1 (3 inch) stick cinnamon
2 c. vinegar
3 c. sugar
2 tsp. turmeric
4 green peppers, finely chopped *and* with seeds removed (may omit)

Combine cucumber and onion slices. Sprinkle generously with salt and set aside for at least one hour. Then drain off accumulated liquid. Place in saucepan with vinegar, sugar, celery seed, turmeric, cinnamon and pepper. Boil 20 minutes. Put in jars and seal.

## SQUASH PICKLES

*Mrs. Clayton Yost (Sherry)*

8 c. thinly sliced squash
2 c. sliced onion
3 green peppers, sliced
2 1/2 c. sugar
2 c. vinegar
2 tsp. mustard seed
2 tsp. celery seed
1/2 tsp. dry mustard

Layer squash, onions and peppers. Sprinkle with salt and let stand one hour; drain. Heat other ingredients and pour over vegetables. Bring to boil. Spoon into jars and seal. Process in boiing water 10 minutes. Chill at least 24 hours before serving. *I use yellow crookneck squash for these.*

## SQUASH PICKLES

*Mrs. Dale Harms (Viola)*

3 c. sliced small yellow squash
3 c. sugar
2 c. vinegar
2 tsp. mustard seed
2 tsp. celery seed
2 c. coarsely chopped green peppers
2 c. coarsely chopped sweet red peppers
2 large onions, thinly sliced *and* separated into rings

Place squash in salted water to cover and let stand 1 hour. Drain well and set aside.

Combine sugar, vinegar, mustard seed and celery seed in a large saucepan; bring to a boil and add vegetables. Boil gently for 5 minutes. Pack into hot sterilized jars, leaving 1/2 inch headspace; screw metal bands on tightly. Process in a boiling water bath 10 minutes. Yield: About 5 half pints.

## CRANBERRY CONSERVE

*Mrs. Richard Benner (Sundy)*

1 lb. cranberries
1 1/2 lb. sugar
1 c. water
1/4 lb. raisins
1/3 lb. walnut meats
1 orange, cut up

Cook cranberries, sugar and water until tender. Then add raisins and cook. Add orange and chopped nutmeats. Put in hot jars and seal.

## DILLED OKRA

*Miss Adella Jantz*

3 lb. okra, uncut
Celery *or* grape leaves
Garlic, 6 cloves
Dill, large heads *and* stems
1 qt. water
1 pt. vinegar
1/2 c. salt

Pack okra into hot pint jars with a few celery or grape leaves, 1 clove garlic and 1 head and stem of dill for each jar. Combine water, vinegar and salt; heat to boiling. Pour over okra and seal. Process in boiling water for 5 minutes. Let stand 3 to 4 weeks. Makes 6 pints.

## OKRA PICKLES

*Mrs. Richard Harms (Starla)*

3 c. vinegar
3 c. water
5 *to* 6 T. salt
Mustard seed
Garlic cloves
Hot peppers, red *or* jalapeno
Dill seed

Boil vinegar, water and salt to make a brine. Pack whole okras in jars. Do not completely cut off the stem of okra or they will be slimy. Put 1/2 teaspoonful mustard seed, 1 clove garlic, 1 or more peppers, and 1/2 teaspoonful dill seed in each jar. Pour brine over okra. Seal jars and put in hot water bath until water comes to a boil. Remove jars.

## PICKLED OKRA

*Mrs. Dale Harms (Viola)*

4 *to* 4 1/2 lb. small okra pods
7 cloves garlic
7 hot peppers
7 tsp. dill seed
1 qt. vinegar
1 c. water
1/2 c. pickling salt

Wash okra well; drain and set aside. Place 1 clove garlic and 1 hot pepper into each of 7 hot, sterilized pint jars. Pack jars firmly with okra, leaving 1/2 inch headspace; add 1 teaspoonful dill seed to each.

Combine vinegar, water and salt in a large saucepan; bring to a boil and pour over okra. Screw metal bands on tightly; process 10 minutes in a boiling water bath. Let pickles stand at least 5 weeks before opening. Yield: 7 pints.

## PICKLED EGGS

*Mrs. Richard Benner (Sundy)*

1 c. beet juice
1 c. vinegar
3/4 tsp. salt
1/2 tsp. cloves
1/4 tsp. allspice
1/4 tsp. mace
1 *or* 2 small, cooked beets
Shelled, hard-boiled eggs

Mix the beet juice, vinegar, salt and spices and simmer together for 10 minutes. Pour into a wide mouthed jar; put in one of the beets, then the eggs. Add the second beet. Let stand until the eggs are colored. They can be sliced lengthwise and served on lettuce or eaten as appetizers.

## HUSBAND CONSERVE

*Miss Sherry Koehn*

Select the best man you can find and brush him carefully to rid him of any indifference. Be careful not to beat him as you would an egg or cream, for beating will make him tough and apt to froth at the mouth. Lift him gently into the home preserving kettle and tie him with strong cords of affection which are not easily broken. Do not sear him with sarcasm, for that causes sputterings which may ultimately result in spontaneous combustion. Scramble when difficulties arise. It is best to let him simmer tenderly at will, to blend tactfully with dressing and seasoning. Stuff him one hour before taking him out or before asking a favor of him. Flavor him with the oil of happiness, an ounce of understanding and a bushel of fun and laughter. Should he seem weak or troubled with feminine infatuations, smother him in onions and double your charm. Do not spoil him by over indulgence, but serve him daily on a platter of strength and courage, garnished with clean shirts and collars.

## CANNED RED BEETS

*Mrs. Naomi Buerge*

1 c. sugar
1 c. vinegar
3 c. water
2 tsp. salt

Pour over cooked, peeled beets. Bring to boil and can. This is enough liquid for 6 pints.

## QUICK SPICED PEACHES

*Mrs. Ervin Schneider (Brenda)*

1 (No. 2 1/2) can cling peach halves
3/4 c. brown sugar, packed
1/2 c. white vinegar
2 (3 inch) sticks cinnamon
1 tsp. whole cloves
1 tsp. whole allspice

Drain peaches. To syrup from the peaches, add sugar, vinegar and spices. Boil 5 minutes. Add peaches and simmer 5 minutes. Allow fruit to stand in pickling syrup several hours. If you wish to let them stand overnight, remove the spices as they will have a tendency to darken the fruit. If vinegar is strong, substitute 1/4 of it with water.

## TO PRESERVE CHILDREN

*Mrs. Carl Dyck (Becky)*

Take a large grassy field, one half dozen children, two or three dogs, a pinch of brook and some pebbles. Mix the children and dogs well together and put them in a field, stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers, spread over all a deep blue sky and bake in the hot sun. When brown, remove and set away to cool in a bathtub.

*The best thing you can say about gravy is that it has no bones.*

## STEWED TOMATOES

*Mrs. Clayton Yost (Sherry)*

8 lb. tomatoes (14 tomatoes)
2 small onions, chopped (1 c.)
2 large celery stalks, chopped (1 1/2 c.)
1 med. green pepper, seeded and chopped
2 to 3 tsp. sugar
2 tsp. salt
1 tsp. celery salt

Peel tomatoes and cut into large pieces. To large saucepan combine ingredients. Heat to boiling; reduce heat. Cover and simmer ten minutes, stirring occasionally. Fill jars 1/2 inch from top. Process 15 minutes at 10 pounds pressure. Makes approximately 8 pints.

For stewed tomatoes without other ingredients, process 8 minutes at 5 pounds pressure. Use 1 teaspoonful salt per quart. I usually add 1 teaspoonful lemon juice or vinegar per quart just to be safe.

## CHILIBURGER SAUCE FOR HOT DOGS

*Mrs. John R. Koehn (Lillian)*

4 lb. hamburger
1 large can tomato juice
1 large can pork and beans (same size)
1 large onion, chopped
1 pkg. crackers, crumbled
Chili powder, to taste

Saute' hamburger with onions until onions are clear; add rest of ingredients and simmer 30 minutes or so. Serve over wieners on buns. Serves 20 to 30. Freeze leftovers.

## SWEET-SOUR BARBECUE SAUCE

*Mrs. Galen Ensz (Twyla)*

1 c. catsup
1 c. water
1/3 c. vinegar
1/3 c. brown sugar.
1/2 c. finely chopped onion
2 T. prepared mustard
1 tsp. celery seed

Combine ingredients. Simmer 15 to 20 minutes to blend flavors. Makes 2 cups sauce.

*BARBECUED HAM:* Slice canned or boneless fully cooked ham 3/8 inch thick. Arrange on grill or grids 4 to 5 inches over glowing coals, brown and turn. Brush with barbecue sauce.

*STEAKS AND BURGERS:* Prepare a tangy butter mixture of 1/2 cup butter or margarine, 1 teaspoonful garlic salt, 1 teaspoonful paprika and 2 teaspoonfuls lemon juice. Place steaks or burgers 3 to 4 inches above low, glowing coals. Spread with half of butter mixture. Brown, turn and spread with additional butter mixture. Cook to desired degree of doneness; serve with sauce.

*WIENER WHEELS:* Make crosswise slashes 1/2 inch apart, not quite through, the length of the wieners. Hold ends together with short metal skewers or wooden pick. Place on grill to heat; turn and brush with barbecue sauce.

## HOT SAUCE

*Mrs. Stanley Koehn (Charlene)*

6 jalapeno peppers, fresh
1 c. tomatoes, canned
2 T. onion
1 tsp. salt
1 tsp. garlic salt
1 tsp. cumin

Boil peppers until color turns dark. Drain water. Place peppers, tomatoes and onion in blender. Blend ingredients completely. Put sauce in jar and add spices. Keep lid on jar, refrigerate while not in use.

## SPANISH STYLE HOT SAUCE

*Mrs. Durwin Unruh (Shirley)*

1 med. can whole tomatoes *or* 3 to 4 med. fresh garden tomatoes
1 (4 oz.) can green chilies *or* 3 fresh green chilies, roasted *and* peeled
1/4 c. onion
1/2 tsp. fresh garlic
Salt, to taste

Chop ingredients in blender. Heat to boiling just before serving. Serve as a dip for chips or on your favorite Spanish dish.

## HOT SAUCE

*Mrs. Roland Koehn (Marcia)*

4 qt. tomatoes, peeled
4 large bell peppers
4 large onions
4 hot peppers
1/2 doz. jalapeno peppers
4 cloves garlic
1/4 c. sugar
1/4 c. vinegar
1/4 c. salt

Blend coarsely in blender, then simmer 2 hours or until right consistency. Pour into jars; seal.

## CHILI SAUCE

*Mrs. Dale Harms (Viola)*

8 qt. (12 1/2 lb.) ripe tomatoes
2 stalks (1 lb.) celery, finely chopped
1 qt. small onions, chopped
3 green peppers, chopped
2 lb. brown sugar
1/4 c. salt
1 qt. cider vinegar
1/2 T. ground cloves
1 T. dry mustard
2 (3 inch) sticks cinnamon

Scald tomatoes in boiling water. Peel, core and slice. Cook sliced tomatoes in a large Dutch oven over medium heat 15 minutes; drain off half of liquid. Add remaining vegetables; simmer 1 1/2 hours. Stir in sugar, salt and vinegar. Tie spices in a cheesecloth bag and add to tomato mixture. Cook 1 1/2 hours; remove and discard spices. Pour mixture into hot, sterilized pint jars, leaving 1/2 inch headspace. Adjust lids; process 5 minutes in boiling water bath. Yield: 6 pints.

### PEPPER JELLY

*Mrs. Dale Harms (Viola)*

3/4 c. ground bell pepper
1/4 c. ground hot pepper
6 c. sugar
1 1/2 c. white vinegar
1 (6 oz.) bottle pectin *or* Certo

Combine ingredients and bring to boil. Cook one minute more; remove from heat. Add pectin, stirring well. Let stand 5 minutes. Pour into jars and seal. For hotter jelly, use 1/2 cup hot pepper and 6 1/2 cups sugar. Makes 8 one-half pints. Add food coloring if desired before stirring. This is delicious on meat or meat sandwiches.

### FROZEN STRAWBERRY JELLY

*Mrs. Delbert Koehn (Rita)*

2 c. crushed strawberries
4 c. sugar
3/4 c. water
1 box pectin

Mix together strawberries and sugar in a bowl. Bring water and pectin to a boil. Boil 5 minutes. Add pectin to strawberries and stir 3 minutes. Pour into jars and screw lids on tightly. Let set at room temperature for 24 hours, then put in freezer. Makes 2 1/2 to 3 pints.

### RHUBARB JAM

*Miss Gladys Wesenberg*

5 c. rhubarb
3 c. sugar
1 pkg. strawberry Jell-O
1 pkg. strawberry Kool-Aid

Let rhubarb and sugar stand overnight. Cook until rhubarb is tender. Add Jell-O and Kool-Aid.

*NOTE:* Please pass the rhubarb jam.

### CANNED APPLES

*Mrs. LyVon Esau (Marlys)*

Peel and slice apples into large glass containers. For every gallon of apples, mix in 1 cup sugar. Lemon juice can be used to keep from turning dark. Let stand for 12 hours or overnight. Pack tightly in jars. Do not add water, use the juice from apples. Seal. Process for 20 minutes in water bath or pressure for 7 minutes at 5 pounds pressure. These can be used for pies, apple crisp, etc.

*Just about the time you think you can make both ends meet,*
*somebody moves the ends.*

# ADDITIONAL RECIPES

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# Salads

FROZEN FOOD
VEGETABLF

# SALADS

## TACO SALAD

*Miss Sue Schmidt*

1 medium head lettuce, cut up
1 lb. hamburger, fried
1 pkg. taco seasoning
8 oz. cheese, coarsely grated
1 small can kidney beans
1 onion, chopped
4 medium tomatoes, diced
1 pkg. taco chips

Add taco seasoning to hamburger, reserve 1 tablespoonful. Layer salad ingredients in salad bowl, starting with lettuce and ending with cheese. Cover and refrigerate. At serving time, toss with chips and dressing.

*DRESSING:*

8 oz. thousand island
1/3 c. sugar
1 T. taco seasoning
Extra hot sauce (if desired)

## TOSSED TACO SALAD

*Mrs. Melvin Koehn (Luella)*

1 head lettuce, shredded
1 bunch green onions, chopped
4 tomatoes, chopped
1 (7 oz.) pkg. taco chips
12 oz. grated American cheese
1 (15 oz.) can red kidney beans, drained
1 lb. ground beef
1 (8 oz.) bottle thousand island dressing

Mix first 6 ingredients together. Brown ground beef and drain. Add to salad while still hot. Toss with dressing. Makes a large salad.

## COUNTRY CLUB SALAD

*Mrs. David Benner (Ruth)*

Lettuce
Diced cream cheese
Cashews

*DRESSING:*

1 c. salad oil
1/2 c. sugar
1/4 c. vinegar
1 T. celery seed
1 tsp. salt
1 tsp. dry mustard
1 tsp. onion juice

This dressing is good to have made for other toss salads.

*Learn from the mistakes of others -*
*You can't live long enough to make them all yourself.*

## LAYERED LETTUCE SALAD

*Mrs. Milton Koehn (Sue)*

1 head lettuce
1 c. celery, diced
4 eggs, hard boiled and sliced
10 oz. pkg. frozen peas, uncooked
1/2 green pepper, diced
1 small sweet onion, diced
8 slices bacon, fried and crumbled
2 c. Miracle Whip
2 T. sugar
Grated longhorn or Cheddar cheese

Tear the cleaned, crispy lettuce into small bite sized pieces and place in a 9 x 12 inch glass dish or salad bowl. Layer rest of ingredients in the order given. Add the sugar to the Miracle Whip and spread over the top as you would frosting. Top with grated cheese. Cover and refrigerate 8 to 12 hours. Will keep up to two days before serving. At serving time garnish with additional bacon or parsley.

*TOPPING NO. 2:*

*Mrs. Kenneth Koehn (Karen)*

1 c. sour cream
1 c. mayonnaise or salad dressing
1 to 2 T. sugar

Sprinkle with grated cheese.

## 24 HOUR VEGETABLE SALAD

*Mrs. Don Dirks (Carol)*

6 c. chopped lettuce
Salt, pepper, sugar, to taste
6 hard cooked eggs, sliced
10 oz. pkg. frozen peas, thawed
16 oz. bacon, cooked crisp, drained *and* crumbled (1 1/2 c.)
2 c. shredded natural Swiss cheese *or* longhorn
1 c. mayonnaise *or* salad dressing
1/4 c. sliced green onions *and* tops
Paprika

Place 3 cups lettuce in bottom of large bowl. Sprinkle with salt, pepper and sugar. Layer eggs on top of lettuce. Sprinkle with more salt; layer peas, rest of lettuce, then bacon and cheese. Spread salad dressing over top, sealing to edge of bowl. Cover and chill 24 hours. Garnish with green onions and paprika.

Some prefer to use canned peas, not so many eggs; also to sprinkle bacon bits over salad just before serving and make it a few hours before serving.

## SPRING GARDEN SALAD

*Mrs. Dale Nichols (Marlene)*

1 qt. washed garden lettuce
Several new small radishes, cut up
1/4 onion, diced
4 boiled eggs, cut up

*DRESSING:*

2 T. sugar
1 T. vinegar
1 tsp. mustard
2 T. mayonnaise
Thin with cream *or* milk

Cut up lettuce; toss everything together.

## COLESLAW

*Mrs. Melvin Schmidt (Alberta)*

1 med. head cabbage, shredded
1 med. onion, chopped
1 med. green pepper, chopped (optional)
1/2 c. sugar
1 tsp. salt
2 T. sugar
1 tsp. dry mustard
1/3 c. Wesson oil
1/2 c. vinegar
1 tsp. celery seed

Combine cabbage, onion and green pepper. Mix well. Cover top with 1/2 cup sugar. *DO NOT STIR.* Combine salt, sugar, mustard, oil and vinegar in saucepan. Boil 2 or 3 minutes. Cool slightly. Pour over cabbage. *AGAIN, DO NOT STIR.* Sprinkle top with celery seed. Let stand in refrigerator at least 4 hours before serving. This will keep in refrigerator for weeks and weeks.

## TANGY SLAW

*Mrs. Dale Leatherman (Wilma)*

10 c. shredded cabbage
1 1/2 c. chopped green pepper
1 1/2 c. shredded carrots
1/4 c. chopped onion
1 c. salad dressing
1/4 c. vinegar
1/2 c. sugar
1/2 tsp. salt
1/4 tsp. pepper

Combine vegetables in a large bowl. Mix dressing, vinegar, sugar, salt and pepper in small bowl. Blend and add to cabbage just before serving. Makes 12 to 14 servings.

## CABBAGE SALAD

*Mrs. Willis Koehn (Arlene)*

1 small head cabbage, shredded
1 small onion, chopped
Celery seed
1 green pepper, chopped
Salt and pepper
1/2 c. salad oil
1/2 c. vinegar
1 c. sugar

Arrange cabbage, onion and pepper in a bowl in layers, seasoning each layer with celery seed, salt and pepper. Combine oil, vinegar and sugar; bring to boil. Pour hot syrup over cabbage mixture and let stand overnight in the refrigerator. Do not stir until the next morning. This salad keeps well for several days in the refrigerator; also freezes well.

## CABBAGE SALAD

*Mrs. Melvin Koehn (Luella)*

1 small head cabbage, shredded
1 small onion, chopped
1 green pepper, chopped
1 c. sugar
1/2 c. salad oil
1/2 c. vinegar
Salt *and* pepper
Celery seed (optional)

Combine oil, vinegar and sugar; bring to a boil. Pour hot syrup over cabbage mixture and let stand overnight in the refrigerator. This salad keeps for several days refrigerated.

### CAULIFLOWER SALAD

*Miss Connie Litwiller*

1 head cauliflower, flowerets
1 pkg. frozen peas, thawed (10 oz.)
1 c. shredded cheese
Mushrooms

*DRESSING:*

1 c. salad dressing
1 pkg. Italian salad dressing mix

Mix altogether and let set overnight.

### VEGETABLE SALAD

*Mrs. Barton Koehn (Clara Belle)*

1 can LeSueur peas
1 can shoe peg corn
1 can French green beans
1 small jar pimentoes
1 c. chopped onions
1 c. chopped celery

Marinate overnight in:

1/3 c. oil
1/2 c. sugar
1/2 c. vinegar

Ready to eat!

### VEGETABLE SALAD

*Miss Shirley Eicher*

1 large pkg. frozen mixed vegetables
1 c. chopped celery
1/2 small onion
1 small can kidney beans
3/8 c. water
3/8 c. vinegar
3/4 c. sugar
1 1/2 tsp. prepared mustard
1 1/2 *to* 2 rounded tsp. flour

Cook and drain mixed vegetables. Add celery, onion and kidney beans. Cook the remaining ingredients until thickened. Cool and mix with vegetables.

### BEAN SALAD

*Mrs. Melvin Unruh (Goldie)*

1/2 c. sugar
1 T. flour
1 egg
1/2 c. cream

Bring to boil, remove from heat and add 1/4 cup vinegar, salt and pepper. Pour over cooked pinto beans and sliced boiled eggs. Chill.

### THREE BEAN SALAD

*Mrs. Richard Benner (Sundy)*

15 oz. can garbanzos, drained
15 oz. can pinto beans, drained
1 can cut green beans, drained
1/2 c. sliced onion
1/2 c. chopped green pepper
3/4 c. sugar
2/3 c. vinegar
1/3 c. salad oil
1 tsp. salt
1 tsp. pepper

Combine all ingredients in 3 quart bowl. Toss lightly. Cover; chill overnight. Drain before serving.

## CARROT SALAD

*Miss Connie Litwiller*

2 (1 lb.) pkg. carrots, sliced, cooked not too done
1 very large onion, chopped *and* sliced
1 very large green pepper, chopped *and* sliced
1 can tomato soup
1/2 c. vinegar
1/2 c. oil
1 c. sugar

Cook last six ingredients until vegetables are done. Add drained cooked carrots. Refrigerate 10 to 12 hours.

## CARROT SALAD

*Mrs. Dallas Koehn (Deanne)*

2 *or* 3 pkg. carrots, sliced *and* cooked
1 small onion, chopped, raw
1 green pepper, chopped, raw
1/4 c. celery, chopped, raw
1 can tomato soup
2/3 c. vinegar
1 tsp. Worcestershire sauce
1/2 tsp. pepper
3/4 c. salad oil
2/3 c. sugar
1 tsp. salt
1/4 tsp. dry mustard

Bring tomato soup, vinegar, Worcestershire sauce, pepper, salad oil, sugar, salt and dry mustard to a boil. Pour over carrots, onion, green pepper and celery. Refrigerate.

## DANISH POTATO SALAD

*Mrs. Harold Eck (Latayne)*

1/4 c. vinegar
1/4 c. water
1/4 c. sugar
1/4 tsp. salt
Dash pepper
1 tsp. prepared mustard
2 eggs, well beaten
1 c. salad dressing
4 c. cubed, cooked potatoes
2 hard cooked eggs, chopped
1/2 c. chopped cucumber
1 T. minced onion
1 T. chopped green pepper

Combine first six ingredients. Bring to a boil. Reduce heat; gradually beat in well beaten eggs. Cook, stirring constantly, until slightly thickened. Beat in salad dressing. Toss together remaining ingredients. Pour on dressing; toss gently.

## CUCUMBER RICE SALAD

*Mrs. Paul Yost (Verbena)*

1 1/2 c. prepared rice
1 tsp. salt
1 medium cucumber
1/4 c. chopped onion
Mayonnaise *and* milk (for a thin dressing)

Combine ingredients. Stir in dressing.

## FRENCH DRESSING

*Mrs. Marvin Nightengale (JoAnn)*

| | |
|---|---|
| 1 c. catsup | 1 tsp. salt |
| 1 c. sugar | 2 tsp. paprika |
| 1 c. salad oil | 1 small onion, grated to taste |
| 1/2 c. vinegar | |

Mix in blender until well blended. Refrigerate. Vary with celery seed or blue cheese.

## RUSSIAN DRESSING

*Mrs. Richard Benner (Sundy)*

| | |
|---|---|
| 1 1/2 c. sugar | 3 1/2 tsp. garlic powder |
| 1 1/2 c. Crisco oil | 2 tsp. celery seed |
| 2/3 c. catsup | 1 medium onion, quartered |
| 2 tsp. salt | 1 c. vinegar |

Put vinegar and onion in blender. Set on "mince" or "chop fine" setting. Run until onion is chopped and add all other ingredients. Blend 20 minutes on medium speed. You'll have to do this on 5 minute shifts and rest your blender a little, or you may ruin the motor. Place into jars and refrigerate. Makes 2 jars.

## DELICIOUS SALAD DRESSING

*Mrs. Jerry Koehn (Jane)*

| | |
|---|---|
| 1 c. sugar | 1/2 tsp. garlic powder |
| 1 tsp. celery seed | 1 can Campbell's tomato soup |
| 1 tsp. salt | 1 c. salad oil |
| 1 tsp. pepper | 1/2 c. white vinegar |
| 1 tsp. dry mustard | |

Blend thoroughly and refrigerate. Does not need cooking. Makes one quart. This is similar to Dorothy Lynch homestyle dressing.

## FRENCH DRESSING

*Mrs. Jerry Koehn (Jane)*

| | |
|---|---|
| 2/3 c. salad oil | 2 T. lemon juice |
| 1/3 c. cider vinegar | 1 tsp. salt |
| 1/3 c. brown sugar | 2 tsp. paprika |
| 1/3 c. granulated sugar | 1 slice onion |
| 1/3 c. catsup | 1 small clove garlic |

Put all ingredients in electric blender for about 30 seconds. Makes 1 pint.

## EMERALD DESSERT SALAD

*Mrs. Vern Peters (Doloris)*

| | |
|---|---|
| 1 1/2 c. fruit cocktail juice | 1/4 tsp. salt |
| 1 pkg. lime Jell-O | Fruit |
| 3/4 c. cream | Chopped nuts |

Heat fruit cocktail juice to boiling. Add the Jell-O. Cool slightly. Stir in 3/4 cup cream and salt. Chill until slightly thick. Beat until foamy. Fold in drained fruit and chopped nuts. Red Jell-O may be used.

## SALAD MIX

*Mrs. Ben Dyck (Althea)*

Cook:

5 c. water
3 c. sugar
1 c. Minute Tapioca

Add:

1 tsp. vanilla
1 T. lemon juice

Cool; store in refrigerator.

To make a salad use:

2 c. mix
1 1/2 c. strawberries or other fruit
2 c. whipping cream

You can use other fruit too. This is a fast salad.

## APPLE SALAD

*Mrs. John Wenger (Kathleen)*

2 eggs
1 can pineapple tidbits
1/2 c. sugar
1 1/2 T. cornstarch
3/4 c. whipped cream
2 c. chopped apples
2 c. miniature marshmallows
3/4 c. chopped nuts

Beat eggs; add pineapple and sugar mixed with the cornstarch. Cook mixture until thick. Cool and add remaining ingredients. Mix well and refrigerate until serving time. Delicious!

## APPLESAUCE-CINNAMON CANDY SALAD

*Miss Gladys Wesenberg*

1/2 c. red cinnamon candy
2 c. boiling water
1 large pkg. raspberry Jell-O
3 c. applesauce
8 oz. pkg. cream cheese
1/2 c. chopped nuts
1/2 c. chopped celery
1/2 c. salad dressing

Dissolve cinnamon candy in boiling water on top of stove. Add Jell-O and stir until dissolved. Add applesauce. Put half in salad mold and chill until firm, then spread cream cheese filling on top of Jell-O mold. Pour other half of Jell-O mixture on top and chill until firm.

May also be put in cake pan and serve in squares.

## COTTAGE CHEESE SALAD

*Mrs. Dale Holdeman (Twila)*

1 pkg. Jell-O
1 lb. cottage cheese
1 can crushed pineapple
1 (8 oz.) carton Cool Whip

Pour Jell-O flavor of your choosing over cottage cheese. Mix well. Add drained pineapple and Cool Whip. Chill approximately 20 minutes before serving.

Miss Connie Litwiller adds 1 small can mandarin oranges, drained, and uses 1 1/2 cups whipped cream instead of Cool Whip.

Nuts may also be added. This salad is good and easy to prepare.

## PINEAPPLE SALAD

*Mrs. Dan J. Miller (Anna Mae)*

1 box lime Jell-O
3 c. hot water
1 c. drained pineapple
1 lg. pkg. Philadelphia cream cheese
1 c. cream
1/4 c. sugar
1 c. sugar
3 T. flour
2 eggs
1 c. pineapple juice

Dissolve Jell-O in 3 cups hot water; add pineapple. Chill. Whip cream; add softened cream cheese and 1/4 cup sugar. Whip again. Spread on Jell-O mixture. Cook 1 cup sugar, flour, eggs and pineapple juice until thick. Cool and spread on top of cream cheese mixture.

## PINEAPPLE CHEESE SALAD

*Mrs. Johnnie Johnson (Anna)*

1 c. pineapple juice
1 c. apricot juice
1 c. sugar
2 heaping T. cornstarch
2 T. butter
2 beaten eggs

Bring pineapple and apricot juice to boil in saucepan. Mix sugar, cornstarch, eggs and a little water, then add to juices. Heat until thick, then add butter. Cool. Add to 1 package miniature marshmallows, 1/2 cup small cubed Velveeta cheese and 1 Number 303 can tidbits or chunked pineapple. Add 1 cup sweetened whipped cream. If juices from canned apricots and pineapple are used, add water to make 2 cups.

## PINEAPPLE DELIGHT

*Mrs. Marshall Harms (Pauline)*

1/2 lb. marshmallows
1 (No. 1) can crushed pineapple
1 c. cream, whipped or 2 c. topping
2 T. confectioners' sugar

Combine marshmallows and pineapple. Let stand in refrigerator overnight. Add vanilla and confectioners' sugar. Add topping and cream. You may want to sweeten the cream some. Chill.

## PINEAPPLE SALAD

*Mrs. Harold Schmidt (Vada)*

1 (16 oz.) can pineapple, drain juice *and* save
1 can mandarin oranges
1 box instant vanilla *or* lemon pudding *or* pie mix
2 bananas
1 c. marshmallows

Take juice from pineapple and oranges and mix in the instant pudding. Then add the rest of the ingredients.

*If you want to put the world right, start with yourself.*

## SURPRISE SALAD

*Mrs. Roy Unruh (Phyllis)*

1 (3 oz.) pkg. lemon Jell-O
1 1/2 c. boiling water
Small can crushed pineapple
1 c. grated cheese
3/4 c. cream
1 c. nuts
1 c. marshmallows

Dissolve Jell-O in boiling water. Add pineapple and chill until gelatin is slightly thickened. Add remaining ingredients and refrigerate.

## PUDDING SALAD

*Mrs. Terry Harms (Judy)*

1 pt. crushed pineapple
1/2 c. sugar
1 1/2 T. cornstarch
3/4 c. cream
2 eggs
2 c. grapes or bananas
2 c. miniature marshmallows
Nuts

Heat pineapple in saucepan. Mix sugar and cornstarch and add a little of the cream and mix. Beat eggs and add eggs and rest of cream to mixture. Stir into pineapple slowly. Cool. Add grapes or bananas, marshmallows and nuts.

## INSTANT PUDDING SALAD

*Mrs. Don Harms (Doris)*

1 can pineapple tidbits (303 size)
1 can mandarin oranges
1 small box instant vanilla pudding
2 T. tapioca (Minute)
1/2 c. chopped nuts
1/2 c. miniature marshmallows
2 bananas

Drain liquid from pineapple and oranges. Add enough water to make 3 cups. Add a little sugar. Add the pudding and tapioca to liquid and cook until thick. Cool. Then pour onto pineapple, oranges, pecans and marshmallows. Chill.

*NOTE:* This can be fixed a day or 2 ahead. Add bananas just before serving.

## SEAFOAM SALAD

*Mrs. Sherrill Esau (Joyce)*

1 qt. pears
1 (6 oz.) pkg. lime Jell-O
1 (8 oz.) pkg. cream cheese
4 T. milk
1 carton (9 oz.) whipped topping

Drain pears and heat juice to a boil. Pour over Jell-O and stir until dissolved. Cool until partially set. Combine cream cheese and milk. Beat until smooth. Stir into cooled Jell-O. Cut pears into pieces. Fold in pears and topping into mixture and chill.

*Tact is the ability to close your mouth before someone else wants to.*

## CRANBERRY MARSHMALLOW CREAM SALAD

*Mrs. Dale Unruh (Sharon)*

1 lb. fresh *or* frozen cranberries, ground
1 (20 oz.) can crushed pineapple, drained
1 c. sugar
1 (10 1/2 oz.) bag miniature marshmallows
2 c. heavy cream, whipped

Mix together cranberries, pineapple and sugar in large bowl. Fold marshmallows into whipped cream. Fold whipped cream mixture into cranberry mixture. Chill until serving time. If you prepare recipe a day or two ahead of time, chill cream and cranberry mixtures separately. Fold together before serving. Makes 20 (1/2 cup) servings.

This is a very good salad for Thanksgiving or Christmas family gatherings.

## CRANBERRY SALAD

*Mrs. Steven Redger (Becky)*

1 small box instant vanilla pudding
1 small box strawberry Jell-O
1/4 *to* 1/3 bag cranberries
1/3 c. sugar
Small carton Cool Whip

On the day before serving, combine pudding and Jell-O. Mix with 2 1/2 cups of water and bring to boil. Cool overnight. Next morning blend cranberries by adding water and using blender. Drain water and add a little over 1/3 cup sugar. Add to cooled mixture. Stir in a small carton of Cool Whip.

## BLACKBERRY SALAD

*Mrs. Harold Schmidt (Vada)*

2 1/2 c. boiling water
1 small box blackberry Jell-O
1 small box instant vanilla pudding
1 tub Cool Whip
Blackberries

Bring water to boil, then add the Jell-O and instant pudding. Stir constantly. Boil 3 minutes. Cool, then add 1 tub of Cool Whip and blackberries. Can use any flavor of Jell-O and fruit.

Can be made in the evening and add Cool Whip and berries in the morning.

Mrs. Herb Friesen's recipe calls for strawberries or you can use orange Jell-O with orange slices and pineapple.

## PISTACHIO SALAD

*Mrs. Milton Koehn (Sue)*

1 large carton Cool Whip, softened
1 pkg. instant pistachio pudding
2 c. miniature marshmallows
1 medium *or* large can crushed pineapple *with* juice
1/2 c. chopped nuts

Stir dry pudding mix into Cool Whip. Add remaining ingredients and mix well. Keep refrigerated until ready to use.

## ORANGE SALAD

*Mrs. Steve Koehn (Arlene)*

3 oranges
4 apples
3 bananas
1 c. ready made orange juice
1/2 c. sugar
2 T. cornstarch

Cut up fruit into bowl. Boil juice, sugar and cornstarch until thick. Cool and pour over fruit shortly before serving. The sauce may be prepared the day before using.

Mrs. Ron Wedel also submitted this.

## ORANGE TAPIOCA SALAD

*Mrs. David Schmidt (Debbie)*

1 pkg. vanilla tapioca pudding
1 1/2 c. orange juice
1 can mandarin oranges, drained
2 c. Cool Whip

Boil until thickens; let cool. After cool, add drained mandarin oranges and Cool Whip. Serves 6.

## ORANGE SALAD

*Mrs. Bob Mininger (Ruth)*

1 box orange tapioca pudding
1 box vanilla pudding
1 box orange Jell-O
3 c. hot water
1 can mandarin oranges

In hot water, add the 3 boxes pudding and Jell-O. Cook until thick. Cool completely. Add oranges and 1/2 box Cool Whip.

Mrs. James Koehn uses strawberry Jell-O and strawberries.

## GOOD AND EASY SALAD

*Mrs. Richard Jantzen (Linda)*

1 pkg. tapioca pudding mix
1 pkg. instant vanilla pudding
1 pkg. orange Jell-O
2 c. boiling water
9 oz. tub Cool Whip
Mandarin oranges *or* pineapple

Cook until thick and tapioca is softened. Cool and add 9 ounces Cool Whip. Can add drained mandarin oranges or pineapple. You can also use different flavor Jell-O and different fruit.

## STRAWBERRY PUDDING SALAD

*Mrs. Steven Redger (Becky)*

1 large pkg. strawberry Jell-O
2 small pkg. instant vanilla pudding
13 oz. Cool Whip
1 pkg. frozen strawberries

On day before serving, combine Jell-O and pudding with 5 cups water and boil together 5 minutes. Cool overnight. In the morning, add 13 ounces of Cool Whip and a package of frozen strawberries. Fresh strawberries or bananas may also be added.

*Try to fix the mistakes - never the blame.*

## CHERRY SALAD

*Mrs. Dale Nichols (Marlene)*

| | |
|---|---|
| 1 carton cherry yogurt | 1 can cherry pie filling |
| 1 carton Cool Whip | |

Mix all together. This is my favorite "quick" salad and is especially good served with a ham meal. You may use other flavors too. Try blueberry yogurt and frozen blueberries.

## STRAWBERRY-BANANA LAYER SALAD

*Miss Nola Koehn*

| | |
|---|---|
| 1 pkg. (6 oz.) strawberry Jell-O | 1 pkg. (8 oz.) cream cheese, softened |
| 2 c. boiling water | 1/2 c. sliced strawberries |
| 1 1/4 c. cold water | *1/2 c. bananas, sliced |

Dissolve Jell-O in boiling water. Add cold water. Measure 1 3/4 cups and set aside. Gradually blend remaining Jell-O into cream cheese. Pour into an 8 inch square pan. Chill until set, but not firm. Meanwhile, chill measured Jell-O until slightly thickened. Fold in strawberries and bananas and spoon in pan. Chill until firm, about 3 hours. 8 to 10 servings.

*Or use a whole cup strawberries and omit bananas.

## STRAWBERRY-RHUBARB SALAD

*Mrs. Charles Schmidt (Adina)*

| | |
|---|---|
| 3 c. rhubarb, chopped | 1 can crushed pineapple |
| 1 c. water | 3 small pkg. strawberry Jell-O, dissolved in 1 c. boiling water |
| 1 1/2 c. sugar | |

Boil 3 cups rhubarb with 1 cup water for 10 minutes at low temperature. Add sugar and boil 5 minutes more. Remove from heat and add strawberry Jell-O. Stir in pineapple and chill.

Served at a family Thanksgiving dinner, compliments both turkey and ham.

## CHERRY JELL-O

*Mrs. Stan Smith (Althea)*

| | |
|---|---|
| 1 large box cherry Jell-O | 1 c. cold water |
| 2 c. water, boiling | 1 can Wilderness cherry pie filling |

Dissolve Jell-O in boiling water. Add cold water and cherry pie filling. Chill in refrigerator until congealed.

## FROZEN CHERRY SALAD

*Mrs. Doug Schmidt (Dana)*

| | |
|---|---|
| 1 (9 oz.) carton Cool Whip | 1 can Eagle Brand milk |
| 1 can crushed pineapple | 1 can cherry pie filling |

Drain pineapple. Combine ingredients and freeze. Chopped nuts or bananas may also be added and this can also just be refrigerated.

## FROZEN CHERRY SALAD

*Miss Gladys Wesenberg*

1 can sweetened condensed milk
1 can cherry pie filling (1 lb.)
1/4 c. lemon juice
3/4 c. crushed pineapple
1/4 tsp. almond extract
1 pkg. Dream Whip, whipped

Mix first 5 ingredients real well. Fold in Dream Whip and freeze until firm. Cut in squares and serve.

## FLUFFY PINK SALAD

*Mrs. Kenneth Koehn (Karen)*

1 (6 oz.) pkg. strawberry Jell-O
1 box instant vanilla pudding
2 1/2 c. boiling water
Large container Cool Whip
1 pt. strawberries
1 c. miniature marshmallows

Slowly stir Jell-O and pudding in boiling water. Cook 2 1/2 minutes. Chill until thick. Add Cool Whip, strawberries and marshmallows. Whip altogether. Refrigerate. Ready to serve.

Also submitted by Mrs. Roland Koehn (Marcia).

## AIR SALAD

*Mrs. Lee Koehn (Janice)*

1 large pkg. Jell-O (cherry, strawberry, blackberry)
1 (8 oz.) pkg. cream cheese
2 c. boiling water
1/2 c. sugar
1 T. vanilla
1 (13 oz.) can evaporated milk
Graham cracker crumbs

Cut cream cheese up into Jell-O. Pour boiling water over Jell-O and cream cheese. Beat with mixer until there are no lumps. Add sugar and vanilla. Stir and let stand 3 to 4 hours. Beat chilled evaporated milk. Fold into Jell-O mixture. Line large bowl with cracker crumbs. Alternate Jell-O mixture and thin crumb layer 3 times.

## RASPBERRY SWIRL SALAD

*Mrs. Don Wedel (Gaylene)*

3 eggs, separated
1 (8 oz.) pkg. cream cheese
1 c. granulated sugar
1 small carton Cool Whip
1 (10 oz.) pkg. frozen raspberries
1 graham cracker crust recipe
1/2 c. pineapple juice
1/4 c. sugar
1 egg yolk
1 T. flour

Cook pineapple juice, 1/4 cup sugar, 1 egg yolk flour and flour until thickened. Cool. Cream 1 cup sugar and cream cheese together. Add to the thickening. Beat 3 egg whites until stiff and fold egg whites and Cool Whip into cream cheese and thickening mixture. Drain most of the juice off of the thawed raspberries; then puree' them or force them through a strainer. Take about 3/4 of the raspberries and swirl them into 3/4 of the cream mixture. Press graham cracker crust into bottom and sides of a bowl. Put raspberry cream mixture in crust. Take the rest of cream mixture and swirl remaining raspberries into it. Put on top of salad.

## GRAHAM CRACKER FLUFF

*Mrs. Milton Koehn (Sue)*

2 eggs
1/2 c. sugar
2/3 c. milk
1 T. gelatin
1/2 c. cold water
1 tsp. vanilla
1 c. whipping cream
1 T. butter
12 graham crackers
3 T. sugar

Beat egg yolks and add sugar and milk. Cook in top of double boiler until slightly thickened. Soak gelatin in cold water and pour mixture over, stirring until smooth. Chill until slightly thickened. Add stiffly beaten egg whites, vanilla and whipped cream to chilled mixture. Combine melted butter or oleo with cracker crumbs and sugar. Sprinkle half the crumbs in bottom of serving dish. Pour mixture onto crumbs and top with remaining crumbs. Chill in refrigerator until set. This freezes very well.

§§§§

# Vegetables

# VEGETABLES

## EASY POTATO SOUP

*Mrs. Elmer B. Schmidt (Susie)*

Cook carrots and potatoes together, enough to feed your family. Add salt, pepper and onion to taste. When done, add cream or half and half. Soup may be varied by adding ham, wieners, navy beans, etc.

## POTATO SOUP

*Miss Sue Schmidt*

1 large onion, diced
2 c. carrots, diced
2 c. celery, diced
2 c. ham, diced
1/4 c. butter
8 c. water
4 c. potatoes, diced
2 c. half and half
1/2 c. chopped parsley
1 tsp. chopped chives

Combine onions, carrots, celery, ham and butter. Cook in Dutch oven until onions are golden. Stir in remaining ingredients and cook 1/2 hour or until done. Season with salt and white pepper.

## SWEET POTATO CASSEROLE

*Mrs. Dale Harms (Viola)*

3 c. mashed sweet potatoes
1 1/2 c. brown sugar
2 eggs, well beaten
1/2 tsp. salt
1 1/2 tsp. vanilla
1/2 stick melted oleo
1/2 c. milk

*TOPPING:*

1/2 c. brown sugar
1/3 c. flour
1 c. nuts
1/2 c. melted oleo

Combine ingredients except for topping and put in baking dish. Top with combined topping ingredients. Bake in 375° oven until heated through, 30 minutes or more.

## GRATED POTATOES WITH CHEESE

*Mrs. Everett Koehn (Pat)*

2 c. cooked potatoes
1/4 c. cheese, grated
1 T. chopped onion
Salt and pepper
2/3 c. light cream

Grate potatoes. Combine ingredients. Sprinkle with paprika. Cover and bake 30 minutes at 350°. You can use uncooked grated potatoes but bake longer. These are delicious!

## CARAMELED SWEET POTATOES

*Mrs. Richard Harms (Starla)*

| | |
|---|---|
| 5 medium sweet potatoes | 3 T. flour |
| 1 tsp. salt | 8 marshmallows |
| 1 c. brown sugar | 1 c. thin cream |
| 2 T. butter | 1/2 c. chopped nuts |

Cook potatoes until tender. Drain and cool. Cut in half lengthwise and arrange in dish. Mix salt, sugar and flour and pour over potatoes. Dot with butter. Add marshmallows and nuts and pour cream over all. Bake at 350° for 45 to 50 minutes.

Mrs. Roland Koehn also submitted this.

## POTATO-EGG SUPPER

*Mrs. Clayton Yost (Sherry)*

| | |
|---|---|
| 4 strips bacon | 1/2 tsp. onion salt |
| 4 c. diced, cooked potatoes | 1/4 tsp. garlic salt |
| 6 hard-cooked eggs, sliced | 1/8 tsp. pepper |
| 1 can cream of chicken soup | 1 T. instant minced onion |
| 1 c. milk | 1 c. shredded Cheddar cheese |
| 1/8 tsp. oregano | |

Fry bacon until crisp; crumble. Brush 2 quart casserole with bacon drippings. Layer potatoes, bacon and eggs in casserole. Blend soup, milk and spices; pour over potato mixture. Top with cheese. Bake at 375° for 25 minutes. Makes 6 servings.

## SOUR CREAM OR GOURMET POTATOES

*Mrs. Menno Koehn (Charity)*

| | |
|---|---|
| 6 medium potatoes | 1/3 c. chopped onion |
| 1 1/2 c. grated cheese | 1 tsp. salt |
| 3/4 *to* 1 1/2 c. sour cream | 1/4 c. margarine |

Cook potatoes in jackets. Peel and shred coarsely. Melt butter and cheese. Remove from heat and add sour cream, onion, salt and pepper to taste. Fold in potatoes. Pour in greased casserole; sprinkle with paprika. Bake 350° for 30 minutes. If potatoes are too dry, add a little milk.

Mrs. Marvin Nightengale also submitted this recipe.

## SCALLOPED POTATOES

*Mrs. Steve Koehn (Arlene)*

| | |
|---|---|
| Potatoes, cooked *and* peeled | 2 T. onion, minced or raw |
| 1/2 c. butter, melted | 1 can cream of chicken soup |
| 1/2 tsp. pepper | 1 pt. sour cream *or* Milnot |
| 1 tsp. salt | 2 c. American cheese, grated |

Cook and peel enough potatoes to fill a 9 x 13 inch pan. Combine the rest of the ingredients and pour over potatoes. For topping, mix 1/4 cup melted butter and 2 cups crushed cornflakes. Put on top and bake at 350° for 45 minutes to 1 hour or until done.

## GOURMET POTATOES

*Mrs. Charles Schmidt (Adina)*

6 medium potatoes
2 c. shredded Cheddar cheese
1/4 c. butter
1 1/2 c. sour cream
1/2 c. chopped onion
1/2 c. chopped green pepper
1 tsp. salt
1/4 tsp. butter (to grease casserole)
1/4 tsp. pepper
1/4 tsp. paprika (optional)

Cook potatoes in skins. Cool, peel and shred coarsely. In a pan over low heat, combine cheese and butter. Stir until almost melted. Remove from heat and blend in sour cream, onion, green pepper, salt and pepper. Turn into greased 13 x 9 x 2 inch casserole and refrigerate overnight, covered. Bake uncovered the next day at 350° for 30 minutes.

*NOTE:* A definite husband and man-pleaser, gals too. Leftovers are very scarce.

Mrs. Ken Loewen also submitted this recipe. Does not have to be refrigerated before baking.

## PARMESAN POTATOES

*Mrs. Merle Koehn (Deloris)*

6 large potatoes, quartered
1/4 c. flour
1/4 c. Parmesan cheese
3/4 tsp. salt
1/8 tsp. pepper
1/3 c. margarine

Combine all ingredients except potatoes in plastic bag. Moisten potatoes with water and shake in bag with flour mixture. Melt margarine in 9 x 13 inch pan. *Bake at 375° for one hour. Turn potatoes after first thirty minutes. *Lay potatoes in pan.

Mrs. Jerry Koehn also submitted this.

## POTATO CASSEROLE

*Mrs. Kenneth Koehn (Karen)*

2 lb. southern style frozen hash browns, thawed
1/2 c. melted butter *or* margarine
1 tsp. salt
1/2 tsp. pepper
2 T. minced onion
1 can cream of chicken soup
1 pt. sour cream *or* evaporated milk *plus* 1 tsp. vinegar
2 c. grated cheese

*TOPPING:*
2 c. crushed cornflakes
1/4 c. melted oleo

Mix ingredients together; place in large pan.

Combine cornflakes and oleo. Sprinkle on top of potato mixture. Bake 1 hour at 350°. A good dish for potluck suppers.

*Principle is an opinion that has stood the test of time.*

## YUMMY BAKED POTATOES

*Mrs. Clayton Yost (Sherry)*

8 medium potatoes
1/3 c. melted oleo
1/2 tsp. salt
1/2 tsp. celery salt
1 to 1 1/4 c. croutons, seasoned
1 1/2 T. minced onion
1 1/2 c. grated cheese

Use peeled or unpeeled potatoes. Slice each potato at 1/4 inch intervals. Place in buttered baking dish. Drizzle with 1/2 of the melted oleo. Combine salt and celery salt. Sprinkle over potatoes making sure they all get salted. Bake uncovered at 425° about 30 minutes. Crush croutons with a rolling pin. Combine crumbs and onion. Sprinkle over potatoes; stir to coat. Drizzle with remaining oleo. Bake until done at 325°. Baste with oleo in dish and sprinkle with cheese. Bake until cheese is melted. Different, but good!

## REFRIGERATOR MASHED POTATOES

*Miss Gladys Wesenberg*

5 lb. potatoes (9 large)
2 (3 oz.) pkg. cream cheese
1 c. dairy sour cream
2 tsp. onion salt
1/4 tsp. pepper
2 T. butter

Cook peeled potatoes in boiling, salted water and drain. Mash until smooth, no lumps. Add remaining ingredients and beat until light and fluffy. Put in casserole and dot with butter. May be used any time within 2 weeks. Keep in refrigerator. To serve, bake in 350° oven until heated through, about 30 minutes. Tastes good. Like baked potatoes served with sour cream.

## IRISH POTATO BAKE

*Mrs. Dave R. Unruh (Vadalene)*

4 c. Corn Chex, crushed to 2 c.
4 T. butter or margarine, melted
3 c. seasoned stiff, hot mashed potatoes
1/2 c. dairy sour cream
1/2 tsp. onion powder
1/4 tsp. seasoned salt
1 pkg. (10 oz.) frozen chopped broccoli,
  cooked *and* drained (omit salt)
1 c. shredded American cheese

Butter 1 1/2 quart shallow baking dish. Combine Corn Chex crumbs and butter; set aside. Combine potatoes, sour cream, seasonings and broccoli. Stir gently until well mixed. Turn half of mixture into baking dish. Sprinkle with half of cheese then crumbs. Repeat. Bake 350°, 20 to 25 minutes. Serves 8.

## BAKED SAUERKRAUT (Preaul Comst)

*Mrs. Dayton Unruh (Martha)*

2 (1 lb.) cans sauerkraut
8 *to* 10 slices bacon
2 T. bacon grease
1/4 c. uncooked rice
2/3 c. sugar
Pepper, to taste
1/3 c. raisins
12 prunes (approximately)
1/4 c. water

Continued Next Page

## BAKED SAUERKRAUT (Preaul Comst)(Continued)

Cut bacon in small pieces and brown. Combine all ingredients. Bake in uncovered baking dish for 1 1/2 hours at 350°. Cover the last half hour of baking. 1/2 pound of smoke-flavored sausage, browned, may be used in place of bacon.

This is a family favorite and a "must" at our "Dirks" family gatherings.

## CHINESE STYLE FRIED RICE

*Mrs. Richard Harms (Starla)*

1 1/3 c. water
1 1/3 c. Minute Rice
1 T. butter *or* margarine
1 egg, beaten
1/3 c. chopped onion
3 T. soy sauce

Bring 1 cup of water to a boil in saucepan. Stir in rice. Remove from heat; cover and let stand 5 minutes. Meanwhile, cook egg in butter in a 10 inch skillet until set. Add onion and rice. Cook and stir over medium heat until lightly browned, about 5 minutes. Combine remaining water and soy sauce. Stir into rice. Makes 3 cups or 4 servings.

*NOTE:* Perfect for perking up an everyday meal and especially good with chow mein.

## CHINESE FRIED RICE

*Mrs. Charles Schmidt (Adina)*

3 c. cold cooked rice
6 eggs
1/4 tsp. salt
Salad oil
1 (8 oz.) pkg. bacon
1 T. soy sauce
2 T. chopped green onion

About 2 1/2 hours before serving, cook rice and chill. Fry bacon and crumble. Beat eggs and salt slightly. In 12 inch skillet over high heat, heat 3 tablespoonfuls oil until very hot. Pour in egg mixture, stirring quickly and constantly until eggs are size of peas and leave side of skillet. Gently stir rice and 2 tablespoonfuls salad oil in skillet until rice is well coated with oil. Add bacon and soy sauce. Gently stir to mix and heat through. Turn into bowl; sprinkle top with green onions. Makes 3 main dish servings.

## FRIED RICE

*Mrs. Dwayne Peaster (Nancy)*

1 lb. bacon
4 eggs
3 c. cooked rice
1 chopped green onion
Soy sauce
Salt and pepper

Fry bacon in electric frying pan. Drain and break into small pieces. Fry eggs, mixing well in frying pan. Add cooked rice, the bacon and onion. Add soy sauce, salt and pepper to taste.

This is supposed to be the real Chinese fried rice.

## MEXICAN RICE

*Mrs. Rodney Harms (Glenda)*

1 2/3 c. rice, uncooked
3 *to* 4 T. oil
2 c. tomato juice
2 c. water
1/2 medium onion, chopped
1 tsp. garlic salt
2 cubes chicken bouillon
Pepper, to taste
1 tsp. ground cumin

Brown rice and onion in oil. Add tomato juice, water and spices. Bring to boil, cover and cook slowly until liquid is absorbed, about 15 minutes.

*NOTE:* We like this as a side dish with tacos or enchiladas or with a meal or refried beans and tortillas.

## MEXICAN RICE

*Mrs. Edwin Schmidt (Dorthy)*

2 c. uncooked rice
6 T. lard *or* oil
2 small onions, finely chopped
3 cloves garlic, finely chopped *or* minced *and* mashed
3 or 4 medium tomatoes *or* 1 c. tomato juice
3 c. hot water
3 chicken bouillon cubes
Salt

Brown rice lightly in lard. When browned to the color of wheat, add onions, garlic and tomatoes, peeled and diced or juice. Combine bouillon cubes and water. Add to rice. Salt to taste. Cover. When you see steam escaping, lower heat to very low. Check in 20 minutes; if rice is nearly done, turn off heat to absorb moisture. 2 cups frozen, thawed peas may be added 5 to 10 minutes before rice is done or 1/2 teaspoonful parsley. Large recipe.

This rice is served in restaurants in Mexico with a delicious thin beef soup as an appetizer, with hot tortillas and chili sauce.

## SPANISH RICE

*Miss Sue Schmidt*

1 c. water
1 c. rice
1 small onion, chopped
1 tsp. salt
1/4 tsp. pepper
1 tsp. ground cumin
2 1/2 c. tomato juice *or* stewed tomatoes

Brown rice in just enough grease to coat. When golden brown, add other ingredients. Bring to boil then lower heat and cook until moisture disappears. Rice should be light and fluffy. Serve hot. So good with a Spanish meal of enchiladas and refried beans.

## CANNING DRY BEANS

*Mrs. Clayton Yost (Sherry)*

Soak beans overnight. Drain water and pack beans into jars, leaving 1 1/2 to 2 inch space. Add 1 teaspoonful salt to a quart of beans. Fill jars with boiling water 1/12 inch from neck. Seal jars. Pressure 50 minutes for quarts and 40 minutes for pints at 12 pounds pressure.

*NOTE:* These are handy to have waiting in your pantry!

## SPANISH RICE

*Mrs. Durwin Unruh (Shirley)*

1 3/4 *to* 2 c. Minute Rice
Oil
1/3 c. onion, chopped
1 tsp. fresh garlic
Green pepper, to taste
5 *to* 6 chicken bouillon cubes
Water
Tomato juice *or* sauce
Salt *and* pepper, to taste
Chili powder

In heavy skillet brown rice in oil until it becomes wheat colored. Stir constantly as it will burn easily. When nice and brown, add onion, garlic, green pepper and bouillon cubes. Cover well with water and simmer until rice, pepper and onion are done. Add tomato juice or sauce until as juicy as you like it. Season with salt and pepper but watch the salt as the bouillon cubes are quite salty. Add chili powder for a little tang. Serve with your favorite Spanish meal.

## PORK 'N BEANS

*Mrs. Everett Koehn (Pat)*

8 lb. dry navy beans
1/3 c. salt
4 qt. tomato juice
1/2 tsp. pepper
1 tsp. cinnamon
1 large onion, chopped
4 T. cornstarch
1 1/2 lb. bacon *or* wieners
4 c. brown sugar
1 tsp. mustard
26 oz. bottle catsup

Cook beans until they are nearly done. Combine all ingredients. Pour into jars, seal, pressure for 30 minutes at 10 pounds pressure. Yields 30 pints. Omit cornstarch for juicier beans.

## GREAT NORTHERN BEANS

*Mrs. James Jantzen (Doreen)*

1 (15 oz.) can Great Northern beans
1/4 c. brown sugar
1/4 c. white sugar
2 T. oleo
1 strip bacon
Dash salt *and* pepper

Mix well and bake in 350° oven until done.

## MOM'S BAKED BEANS

*Mrs. Lester Unruh (Linda)*

3 c. dried navy beans
6 T. brown sugar
2 T. finely chopped onion
Couple shakes ketchup
Scant T. molasses

Cook beans with full teaspoonful of salt until done. Leave juice on beans and add remaining ingredients. Bake 1 1/2 hours at 350°.

*The greatest remedy for anger is delay.*

## BAKED BEANS

*Mrs. Dan Holdeman (Gloria)*

2 qt. beans, cooked *or* canned
1/2 lb. bacon
1 medium onion, chopped (1/2 c.)
1 c. catsup
3/4 c. brown sugar
1/2 tsp. dry mustard

Cut up bacon and fry, but not too crisp. Drain most of the grease and add the remaining ingredients. Bake 1 hour at 325°.

## LATIN AMERICAN BLACK BEANS AND RICE

*Mrs. Dale Harms (Viola)*

1 c. dried black beans
2 medium green peppers, chopped coarse
1 c. chopped onion
1/2 tsp. garlic salt
1 bay leaf
1 1/4 tsp. salt
1/4 tsp. pepper
1 tsp. sugar
Hot cooked rice

In large saucepan cover beans with water and soak overnight or bring to a boil; cook 2 minutes. Remove from heat, cover and let stand 1 hour. Add green peppers, onion, garlic salt, bay leaf, salt, pepper and sugar. Add more water if necessary. Bring to boil, cover and simmer 2 1/2 hours or until tender. Serve over rice. Serves 4. Make a double batch and freeze. I like to make this when I have a ham bone to cook with it. To save energy, use pressure cooker.

## MOM'S BEANS

*Mrs. Richard Harms (Starla)*

2 c. dry brown beans, cooked
1/2 tsp. chili powder
4 *or* 5 wieners
1/2 tsp. mustard
1/2 c. catsup
1 tsp. salt
1 *or* 2 T. chopped onion
1/4 c. brown sugar
1 *or* 2 T. chopped pepper

Add water as needed and simmer on stove or bake in oven.

## MOM'S BAKED BEANS

*Mrs. Richard Harms (Starla)*

1 large can pork 'n beans
1/4 c. brown sugar
1 scant T. molasses
1/4 tsp. mustard
Bacon, with a T. fat *or* 4 wieners
1 T. chopped onion
Catsup (if needed)

Mix and bake an hour or longer.

*Get the tools ready, God will find the work.*

## BAKED BEANS

*Mrs. Kim Buerge (Karen)*

4 c. dry beans
1 small whole onion
Few slices bacon
1 scant c. sugar
1/2 c. brown sugar
1/4 c. ketchup
1 tsp. vinegar
1 tsp. salt
1/2 tsp. seasoned salt
1/4 tsp. pepper
1 tsp. liquid smoke

Cover beans with hot water. Add onion and bacon, cut in small pieces. Simmer until nearly done. Add remaining ingredients. You may need to add water until beans are nearly covered. Bake at 350° for 2 to 2 1/2 hours.

## BAKED BEANS

*Mrs. Arden Koehn (Viola)*

1 c. pinto beans
3 slices bacon
1/2 tsp. minced onion
1 T. molasses
1/4 tsp. liquid smoke
1 tsp. salt
3/4 c. brown sugar
1/4 tsp. pepper
1/2 pint cream

Cook beans and drain (you may first of all blanch beans in 1 pint of water and 2 teaspoonfuls soda for ten minutes if desired). Combine beans with other ingredients. Bake in slow oven 300° for 1 to 2 hours. Add more cream if necessary.

## COMPANY VEGETABLE CASSEROLE

*Mrs. Lavern Schmidt (Joyce)*

1 large pkg. frozen mixed vegetables
1 c. grated cheese
1 c. chopped onion
2 pkg. soda crackers, crushed
1 c. mayonnaise
1 stick oleo
1 c. celery, chopped

Cook vegetables just until tender. Put in greased casserole. Mix onion, celery, cheese and mayonnaise. Spread over vegetables. Melt oleo; combine with cracker crumbs. Sprinkle on top. Bake 30 minutes at 350°.

## BEAN CASSEROLE

*Mrs. Glenn Banach (Joyce)*

1/2 bunch green onions
1 c. chopped green pepper
3 slices bacon
1 can green beans
1 can pinto beans
1 can kidney beans
1 can pork and beans
3/4 c. brown sugar
3/4 c. chili sauce

Saute' the green onions, pepper and bacon. Combine all ingredients and bake at 350° for one hour.

## CREOLE VEGETABLE CASSEROLE

*Mrs. Gary Diller (Linda)*

1 lb. can small butter *or* lima beans
1 lb. can green beans
1 lb.can small English peas
1/2 small onion (grated)
2 hard-boiled eggs (diced)
Dash Tabasco sauce
1 T. Worcestershire sauce
1 T. mustard
1 c. mayonnaise
1/3 c. corn oil (optional)
Salt (to taste)
French fried onion rings

Drain beans and peas. Discard liquid. Combine all ingredients except onion rings. Pour into 1 1/2 quart casserole. Bake at 350° for 25-30 minutes. Top with onion rings. Return to oven just long enough to heat onions. Serves 8.

## GREEN BEAN CASSEROLE

*Mrs. Don Dirks (Carol)*

2 pkg. frozen cut green beans or 2 cans, drained
1 tsp. salt
3/4 c. milk
1 can condensed cream of mushroom soup
1/8 tsp. pepper
1 can French fried onions

Cook frozen beans in salted water. Drain. If using canned beans, omit salt. Combine milk, soup and pepper. Pour over beans. Add 1/2 can onions. Pour into 1 1/2 quart casserole. Bake at 350° for 20 minutes. Garnish with remaining onions. Bake 5 more minutes. Serves 6.

## PENNSYLVANIA DUTCH GREEN BEANS

*Mrs. Dale Harms (Viola)*

3 slices bacon, diced
1 small onion
2 tsp. cornstarch
1/4 tsp. salt
1/4 tsp. dry mustard
1 T. brown sugar
1 T. vinegar
1 can green beans

Cook bacon until crisp. Remove from skillet. Slice onion in thin slices and take apart into rings. Add onion to 1 tablespoonful bacon drippings and cook until tender. Drain beans, reserving 1/2 cup liquid. Combine cornstarch, salt, mustard and reserved liquid. Add to onions. Cook, stirring constantly, until thick and translucent. Blend in sugar and vinegar. Add beans. Heat; top with bacon. Serves four.

## SWEET AND SOUR GREEN BEANS

*Mrs. Charles Schmidt (Adina)*

1 qt. green beans
3 slices chopped beans
1 onion, chopped
1 T. flour
1/2 c. sugar
1/4 tsp. dry mustard
1/2 tsp. salt
2 T. vinegar
1/4 c. water

Drain beans; saute' bacon and onion; drain. Combine remaining ingredients; cook until thick, stirring constantly. Pour over beans; add bacon and onion. Simmer until beans are completely heated through. *NOTE:* Using your own home-canned green beans improves this already tasty vegetable. A good side dish with ham too.

## ZUCCHINI SQUASH CASSEROLE

*Mrs. Milton Koehn (Sue)*

6 c. cut up squash, peeled
1/4 c. chopped onion
1 can cream of chicken soup
1 c. sour cream
1 c. grated carrot
1 stick oleo *or* butter
1 pkg. herb stuffin' mix

Simmer squash in salt water for 5 minutes. Drain. Add to onion, carrots, cream of chicken soup and sour cream. Melt butter and mix with herb stuffin' mix. Put layer of stuffin' mix on bottom of dish. Add vegetables then a layer of stuffin' mix on top. Bake at 350° for 35 minutes.

*NOTE:* This recipe was given to me by Mrs. Jerry Haynes, Carson City, Michigan.

## SQUASH CASSEROLE

*Mrs. Dale Harms (Viola)*

1 lb. squash
1 small onion
3 T. butter
1 c. milk
2 eggs, beaten
1 c. cheese, grated
1 c. cracker crumbs
Salt *and* pepper, to taste

Combine first two ingredients, cook, drain and mash. Add remaining ingredients, reserving 1/2 cup cheese to sprinkle over top. Pour into buttered casserole. Bake at 375° until firm and cheese is browned.

This is good with a few onion rings sprinkled on during the last 5 minutes of baking.

## SQUASH PATTIES

*Mrs. Marvin Nightengale (JoAnn)*

1 1/2 lb. fresh summer squash
1 onion, chopped fine
2 eggs
1 c. cracker meal
2 T. grated cheese
Salt, to taste

Clean and scrape squash; grate with coarse grater into bowl; salt and let stand 20 minutes. Drain. Add remaining ingredients. Form into patties. Fry in hot oil or butter until golden brown. Serve hot. These are delicious!

## ASPARAGUS CASSEROLE

*Mrs. Dale Leatherman (Wilma)*

1 1/2 c. cut asparagus
3/4 c. cracker crumbs
1 c. grated cheese
1 can cream of mushroom soup
1/2 c. milk
Salt, to taste
1 tsp. Worcestershire sauce
1 T. butter

Butter casserole; line with cracker crumbs. Arrange layers of asparagus, cracker crumbs and 3/4 cup cheese. Prepare sauce and heat. Pour over casserole and top with remaining cheese and dots of butter. Bake at 350° for 45 minutes.

## ASPARAGUS CASSEROLE

*Mrs. Marshall Harms (Pauline)*

1 (14 1/2 oz.) can asparagus
2 T. oleo
2 T. flour
1/2 c. cheese, cut up
Buttered bread crumbs

Combine oleo and flour. Add asparagus juice and cook to make sauce. Add cheese; stir until melted. Mix with asparagus. Bake in 350° oven for 30 minutes. Put bread crumbs on top before baking or a little later.

## FRITO-GRIT CASSEROLE

*Miss Roma Jantz*

6 c. boiling water
1 1/2 c. quick grits
1 roll garlic cheese
Salt *and* pepper
1 stick oleo
Dash Tabasco
3 eggs, beaten
Crushed Fritos

Cook grits in boiling water. Remove from heat. Add remaining ingredients except for Fritos. Put in greased 9 x 11 inch pan. Top with Fritos. Bake 45 minutes at 350°. Serves 12.

## BAKED GRITS

*Mrs. Dale Harms (Viola)*

1 c. grits, uncooked
1/2 stick oleo
2 eggs
2 T. milk
1 c. grated cheese
1/2 can cream of chicken soup

Cook the grits using the method on the box. Add butter to grits, then add eggs beaten slightly with milk. Fold in soup and grated cheese, reserving some cheese to sprinkle over top. Sprinkle cheese lightly with paprika. Bake at 350° for 30 minutes or until firm.

## BROCCOLI CASSEROLE

*Mrs. Steven Redger (Becky)*

1 c. rice, uncooked
2 pkg. chopped frozen broccoli
1/2 c. chopped celery
1/2 c. chopped onion
1 can cream of chicken soup
1 can cream of mushroom soup
1 small jar Cheez Whiz *or* 1/2 lb. grated Velveeta

Cook rice and broccoli separately. Saute' onion and celery. Mix all ingredients together in a 2 1/2 quart casserole. Bake 20 to 30 minutes at 375°. Chopped celery may be omitted and the cream of chicken soup replaced by cream of celery soup. Mrs. Dale Unruh makes the casserole this way.

*The greatest trials bring the greatest strength.*

## BROCCOLI CASSEROLE

*Mrs. Dale Unruh (Sharon)*

1 bag frozen broccoli
1 c. rice *or* 2 c. Minute Rice
1 small jar Cheez Whiz
1 can cream of mushroom *or* chicken soup
Chopped onion
Pepper

Cook rice until done. Combine all ingredients. Bake 1 hour at 300°

People who really don't care much for broccoli do like this. This makes a very good vegetable for company.

## BROCCOLI CASSEROLE

*Mrs. Don Dirks (Carol)*

6 slices bacon, diced
6 green onions, chopped
2 stalks celery, diced
1 1/2 c. cooked rice
1 box broccoli, cooked
8 oz. jar Cheez Whiz

Fry bacon until crisp. Remove bacon and add celery and onion to bacon drippings. Fry for 3 minutes or until soft. Add remaining ingredients. Mix. Bake for 20 minutes at 350°. Add croutons if desired.

## BROCCOLI CASSEROLE

*Mrs. Wilton Koehn (Darlene)*

2 (10 oz.) boxes frozen broccoli, whole
*or* chopped
1/2 c. chopped onion
2 T. margarine *or* butter
1 can cream of mushroom soup
1/2 c. milk
1/4 c. grated cheese, sharp
6 salted crackers

Boil broccoli with 1/4 cup onion until tender. Drain and place in casserole dish. Mix grated cheese and 1/4 cup onion; add soup mixed with 1/2 cup milk. Pour mixture over broccoli. Roll crackers and mix with melted oleo. Sprinkle on top of casserole. Bake at 350° for 25 to 30 minutes or until brown and bubbly. Makes 6 to 8 servings.

## TANGY BROCCOLI AND CAULIFLOWER

*Mrs. Dale Harms (Viola)*

2 bunches broccoli
2 head cauliflower
1 (4 oz.) jar pimientos
2 T. butter
2 T. flour
1/2 c. water
1/2 c. lemon juice
5 T. sugar
Grated rind of 1 lemon
1/8 tsp. salt

Cook broccoli 12 to 15 minutes. Drain. Cook cauliflower 10 minutes. Drain. Place on serving platter; garnish with pimiento. Pour lemon sauce over vegetables. To prepare sauce, melt butter; add flour and rest of ingredients. Cook, stirring constantly until thick.

*He has a right to criticize who has a heart to help.*

## CREAM OF BROCCOLI SOUP

*Mrs. Charles Litwiller (Louise)*

| | |
|---|---|
| 1 small onion, thinly sliced | 2 T. uncooked rice |
| 1 small stalk celery, thinly sliced | 2 tsp. salt |
| 1 T. butter | Dash cayenne |
| 2 c. water | 2 (10 oz.) pkg. broccoli |
| 2 chicken bouillon cubes | 1/2 c. milk *or* cream |

Mix all ingredients together except broccoli and milk; cook. Add broccoli 5 minutes or so before ready to eat. Add milk last.

## FRESH FREEZER CORN

*Mrs. Ivan Jantz (Norma)*

| | |
|---|---|
| 16 c. corn, cut off cob before blanched | 2 c. water |
| 1/2 c. sugar | 2 tsp. salt |

Bring to boil. Then set kettle in ice water until cool. Package and freeze. Makes 7 pints.

## STIR FRIED CHINESE CELERY CABBAGE

*Mrs. LyVon Esau (Marlys)*

| | |
|---|---|
| 2 T. vegetable oil | 1/2 tsp. salt |
| 1 slice fresh ginger root | 1/2 tsp. sugar |
| 1 lb. Chinese cabbage | 3 T. chicken broth (more if desired) |
| 3 stalks celery | |

Pour oil into wok or large skillet. Add ginger root and brown. Discard. Cut cabbage diagonally in 1/4 inch slices. Cut celery the same. Stir-fry this in oil for 3 or 4 minutes. Add salt, sugar and broth. Cover and simmer for 1 or 2 minutes. Serve at once. This goes good with fried rice or any meal.

## SWEET SOUR COUNTRY CABBAGE

*Mrs. Dale Harms (Viola)*

| | |
|---|---|
| 2 medium apples, peeled | 1/2 c. brown sugar |
| 1 small onion, chopped | 1/2 c. vinegar |
| 1 1/2 T. shortening | Salt *and* pepper |
| 1/2 medium head cabbage | 1 T. oleo |
| 1/2 c. water | |

Finely chop apple. Cook apple and onion in hot shortening over low heat 10 minutes. Add cabbage and water. Cook 10 to 15 minutes. Dissolve sugar in vinegar and add to cabbage mixture. Simmer 10 to 15 minutes. Add salt, pepper and oleo.

*It's not that I spend more than I earn,*
*It's just that I spend it quicker than I earn it.*

## OKRA FRITTERS

*Mrs. Weldon Miller (Elaine)*

1 c. thinly sliced okra
1/2 c. chopped onion
2/3 c. chopped tomato
1/4 c. self-rising cornmeal
1 egg
1/2 tsp. Ac'cent
1/4 c. flour
1/2 tsp. salt
1/4 tsp. pepper

Combine all ingredients; mix well. Drop by tablespoonfuls into hot oil, 365°. Cook until golden brown, turning once.

## OKRA AND TOMATOES

*Mrs. Clayton Yost (Sherry)*

Okra
Onion
Bell pepper
1 pt. canned tomatoes

Cook okra, sliced, in a little water with vinegar added, to take away the slime. Drain. Fry chopped onions and bell pepper in bacon grease. Add to okra. Add 1 pint canned tomatoes and some sugar to taste. This is a delicious vegetable dish.

## OKRA AND TOMATOES

*Mrs. Dale Harms (Viola)*

2 lb. okra
2 c. water
1 medium onion, sliced
1 T. vinegar
1 tsp. salt
1 tsp. Worcestershire sauce
2 T. bacon drippings
1 (16 oz.) can stewed tomatoes
1/2 tsp. sugar
1/2 tsp. salt
1/8 tsp. pepper

Wash okra well. Cut off tips and stem ends; cut okra crosswise into 1/2 inch slices. Combine okra, water, onion, vinegar and 1 teaspoonful salt. Cover and cook over medium-high heat for 15 minutes. Drain; cook over low heat until all moisture evaporates. Add remaining ingredients; cook over medium heat, turning frequently until warm. Yield: 6 to 8 servings.

## SCALLOPED OKRA AND CORN

*Mrs. Weldon Miller (Elaine)*

3 c. sliced okra
1/2 small onion
1/2 green pepper
4 T. shortening
2 T. flour
1 c. milk
1 tsp. salt
1/8 tsp. pepper
1/4 lb. cheese, grated
2 c. corn
1 c. fine bread crumbs, buttered

Fry okra, onion and green pepper in 2 tablespoonfuls shortening for 10 minutes, stirring often. Make a cream sauce of 2 tablespoonfuls shortening, flour and milk; add salt, pepper and cheese. Stir until cheese is melted. Alternate layers of okra and corn in buttered baking dish; pour sauce over top. Top with buttered crumbs and bake at 350° until brown and bubbly.

## SURPRISE BEETS

*Mrs. John R. Koehn (Lillian)*

| | |
|---|---|
| 1 (No. 2) can pineapple chunks | 1 T. vinegar |
| 2 T. cornstarch | 3/4 tsp. salt |
| 2 c. canned beets | 1 T. butter *or* oleo |

Combine 2 tablespoonfuls pineapple juice with cornstarch. Mix until smooth. Add 3/4 cup beet juice. Cook over low heat until thick, stirring constantly. Add vinegar, salt, butter, beets and pineapple chunks. Heat through.

*Each time you turn the pages*
*Looking for something new to cook*
*Foldly remember each person*
*Who makes possible this book.*

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# INDEX

## BEVERAGES

Ambrosia Drink 13
Ambrosia Slush 13
Eggnog 13
Frozen Tea Syrup 14
Golden Punch 11
Harvest Time Punch 12
Instant Cocoa 13
Instant Hot Chocolate 13
Orange Julius 12
Orange Slush 12
Punch 11
Punch 12
Sherbet Punch 12
Simple Fruit Punch 11
Spiced Tea 13
Strawberry Punch 12
Summertime Punch 11
Yellow Punch 11

## MISCELLANEOUS

Bread Basket 22
Breakfast Cereal 19
Build a Castle 21
Bunuelos 22
Carameled Popcorn 19
Cheese Ball 15
Cheese Ball 15
Cheese Ball 15
Cheese Ball 15
Cheese Ball 16
Cheese Ball 16
Cheese Log 16
Cheese Spread 16
Chicken Feed 18
Cinnamon Cream Syrup 22
Cooked Play Dough 21
Crazy Crunch 18
Crispy Caramel Corn 19
Dip 17
Dried Beef and Cheese Log 16
Fruit Flavor Pops 14
Fudgesicles 14
Guacamole Dip 17
Hand Lotion 22
Happy Family 20
Homemade Granola 19
Hot Hamburger Dip 17
Mexican Cheese Dip 16
Party Cheese Ball 15
Play Dough 21
Play Dough 21
Poncho's Cheese Dip 17
Popped Caramel Corn 18
Recipe for Marriage 14
Recipe for Washing Clothes 23
Substitute Sour Cream 22
Sugared Peanuts 20
Sweetened Condensed Milk 20
Sweetened Condensed Milk 20
Vegetable Dip 18

## BREADS

Air Bread or Buns 29
All Bran Dinner Rolls 31
All Bran Muffins 52
Almond Puff 40
A Gallon of Muffins 51
Angel Biscuits 55
Apple Fritters 41
Apple Streusel Muffins 54
Apricot Bubble Balls 39
Aunt Wilmas Pancakes 58
Banana Loaf 46
Banana Nut Bread 45
Barbara's Bread 30

**BREADS** (Continued)

Basic Sweet Dough Recipe--------35
Blueberry Muffins -----------------53
Bran Muffins-----------------------53
Bread Buns------------------------34
Butterdips ------------------------56
Butterhorns -----------------------36
Butterhorns or Sweet Rolls -------36
Butterscotch Rolls-----------------42
Bubble Loaf Coffee Cake---------50
Cake Mix Cinnamon Rolls --------37
Caramel Pecan Buns---------------38
Cinnamon Crisps------------------42
Cinnamon Muffins -----------------54
Cinnamon Rolls--------------------38
Corn Muffins -----------------------57
Cream Sticks----------------------40
Crown Loaf Bread -----------------30
Crusty White Bread --------------26
Danish Krinkles------------------41
Date Nut Bran Muffins-----------51
Dilly Buns ------------------------31
Dinner Rolls -----------------------33
Dinner Rolls or Cinnamon Rolls --37
English Muffins-------------------55
French Bread ---------------------27
French Breakfast Puffs-----------54
French Herb Bread ----------------25
Flour Tortillas--------------------45
Funnel Cakes----------------------58
Gingerbread-----------------------49
Graham Bread--------------------25
Graham Crackers-----------------57
Grandma Buerge's Cinnamon
Pudding-----------------------50
Grandmas Corn Bread-------------56
Hamburger Buns -------------------34
Honey Whole Wheat Bread -----26
Honey Whole Wheat Bread -----27
Hot Rolls--------------------------33
Hot Rolls--------------------------34
Hot Water Gingerbread----------48
Hush Puppies---------------------57
Kelloggs Bran Muffins ------------52
Lemon Bread ----------------------48
Mexican Corn Bread---------------57
Mexican Fritters------------------43
Minnies Bread --------------------28
Monkey Bread --------------------50
Never Fail Doughnuts -----------42
Norwegian Lefse -----------------38
Oatmeal Rolls--------------------32
Old Fashioned Pan Rolls ---------35
Orange Ring a Lings ---------------39
Overnight Coffee Cake-----------49
Overnight Refrigerator Rolls ----36
Poppyseed Bread-----------------47
Prize Coffee Cake -----------------49
Quick Banana Bread --------------45
Quick Loaf Bread-----------------30
Raisin Hot Rolls------------------33
Rhubarb Bread -------------------47
Rita's Refrigerator Rolls ---------36
Short Bread-----------------------56
Six Week Muffins -----------------51
Six Week Muffins -----------------53
Sixty Minute Whole Wheat
Buns-----------------------------32
Soft Gingerbread ------------------48
Sopaipillas-----------------------44
Sour Cream Twists---------------40
Sticky Buns -----------------------50
Sweet Dough---------------------35
Sweeter Muffins -------------------54
Tupperware Bread ----------------28
Waffles----------------------------58
White Bread ---------------------28
White Bread ---------------------29
Whole Wheat Bread -------------26
Whole Wheat Buns---------------30
Whole Wheat Buns---------------31
Whole Wheat Buns---------------32

**BREADS (Continued)**
Whole Wheat Egg Bread---------26
Zucchini Bread---------46
Zucchini Bread---------46
Zucchini Nut Loaf---------46
Zwieback---------34

**CAKES**
A Favorite Recipe---------65
Apple Cake---------74
Apple Cake---------74
Apple Cake---------75
Applesauce Cake---------75
Best Chocolate Cake---------84
Black Midnight Cake---------80
Brown Sugar Pound Cake---------61
Bundt Cake---------66
Bundt Cake---------66
Cake Flour---------75
Carrot Cake---------72
Carrot Pineapple Bundt Cake---------72
Cherry Chocolate Cake---------81
Chocaroon Cake---------78
Chocolate Chip Cupcakes---------85
Chocolate Cola Cake---------80
Chocolate Cupcakes---------84
Chocolate Cupcakes---------86
Chocolate Marshmallow Cake---------82
Coconut Cake---------68
Coconut Pound Cake---------62
Coconut Sour Cream Cake---------68
Coffee Cake---------60
Cream Cheese Cherry Nut Cake---------77
Cream Cheese Pound Cake---------62
Crumb Fruit Cake---------73
Elegant White Fruit Cake---------76
Feathery Fudge Cake---------80
Fresh Apple Cake---------73
Fresh Apple Cake---------74
Funny or Wacky Cake---------79
Happiness Cake---------61
Hurry Up Cake---------60
Italian Cream Cake---------69
Jell-O Cake---------70
Laura's Chocolate Cake---------84
Lazy Daisy Cake---------59
Lemon Drop Cake---------62
Lemon Pistachio Pound Cake---------65
Lemon Pound Cake---------62
Mandarin Orange Cake---------68
Mississippi Mud Cake---------83
Moist Chocolate Cake---------83
My Grandma Buerge's Date Cake---------76
Navy Cake---------79
Oatmeal Cake---------78
Oatmeal Cake---------78
One Minute Devil's Food---------82
Orange Refrigerator Cake---------70
Orange Slice Cake---------77
Panapple Cake---------73
Pea Pickin' Cake---------70
Pineapple Sheet Cake---------63
Pistachio Cake---------65
Pistachio Nut Swirl Cake---------64
Pistachio Pudding Cake---------64
Poke 'n Pour Ginger Cake---------67
Pound Cake---------60
Pound Cake---------61
Pound Cake---------61
Pumpkin Cake---------66
Pumpkin Pudding Cake---------67
Red Devil's Food Cake---------81
Red Velvet Cake---------84
Rhubarb Shortcake---------72
Ribbon Cake---------63
Sour Cream Banana Cake---------70
Sour Cream Chocolate Cake---------76
Strawberry Pop Cake---------71
Strawberry Shortcut Cake---------71
Streusel Coffee Cake---------59
3-Layer Buttermilk Cake---------60

CAKES (Continued)
- Toll House Cupcakes ---- 85
- Ugly Duckling Cake ---- 69
- Vanilla Wafer Cake ---- 63
- Velvet Sponge Cake ---- 66
- Watergate Cake ---- 64
- White Fruit Cake ---- 75
- Whole Wheat Chocolate Cake -- 82

FROSTINGS
- Boiled Chocolate Frosting ---- 88
- Chocolate Frosting ---- 88
- Cream Cheese Frosting ---- 86
- Easy Frosting ---- 88
- Fluffy Frosting ---- 86
- Frosting ---- 87
- Frosting ---- 87
- Penuche Frosting ---- 88
- Rocky Road Frosting ---- 87
- Sauce or Frosting ---- 88
- Speedy Frosting ---- 87
- Tint Shredded Coconut ---- 86
- Topping for Cake ---- 86

COOKIES
- Almond Lace Cookies ---- 100
- Anise Refrigerator Cookies ---- 90
- Apple Oatmeal Cookies ---- 98
- Applesauce Brownies ---- 109
- Aunt Fanny's Cream Cookies --- 100
- Betty Schneider Cookies ---- 97
- Brownies ---- 105
- Brownies ---- 105
- Brownies ---- 106
- Brownie Cupcakes ---- 109
- Butterscotch Bars ---- 115
- Butterscotch Brownies ---- 108
- Butterscotch Coconut Bars ---- 114
- Butterscotch Cookies ---- 89
- Caramel Chocolate Bars ---- 112
- Cereal Coconut Bars ---- 120
- Chess Cakes ---- 119
- Chocolate Chip Cookies
  - No. 1 ---- 95
  - No. 2 ---- 95
  - No. 3 ---- 95
- Chocolate Chip Bars ---- 114
- Chocolate Chip Pizza ---- 113
- Chocolate Caramel Squares ---- 112
- Chocolate Cheese Layer Bars -- 110
- Chocolate Crispy Cookies ---- 94
- Chocolate Drops ---- 95
- Chocolate Toffee Bars ---- 109
- Choco-Dot Chewies ---- 114
- Christmas Cookies ---- 101
- Christmas Cookies ---- 104
- Christmas Peppernuts ---- 104
- Cocoa Nut Cookies ---- 94
- Coconut Chews ---- 119
- Coffee Raisin Bars ---- 119
- Cookie Pralines ---- 90
- Cracker Jack Cookies ---- 98
- Cream Cheese Brownies ---- 108
- Cry Baby Cookies ---- 91
- Date Bars ---- 117
- Date Cookies ---- 92
- Date Cookies ---- 92
- Date Drop Cookies ---- 92
- Date Drop Cookies ---- 93
- Date Mound ---- 91
- Date or Raisin Pinwheel ---- 93
- Davisville School Butter Cookies ---- 101
- Disappearing Marshmallow Brownies ---- 107
- Double Chocolate Crumble Bars ---- 111
- Double Treat Peanut Butter ---- 96
- Easy Congos ---- 115
- Fast and Easy Peanut Butter ---- 94
- Forgotten Cookies ---- 93
- Frosted Pineapple Squares ---- 121

## COOKIES (Continued)

Fudge Bars --- 112
Fudge Meltaways --- 111
Golden Bars --- 115
Grandmothers Old Fashion
  Oatmeal Cookies --- 100
Hello Dollies --- 118
Lemon Bars Deluxe --- 117
Lemon Squares --- 116
Macaroon Bars --- 120
Maple Pecan Squares --- 121
Marshmallow Banana Bars --- 117
Melting Moments --- 103
Mint Brownies --- 108
M & M's Sugar Choco Nut
  Cookies --- 96
Molasses Applesauce Cookies --- 89
Monster Cookies --- 97
Norma's Sugar Cookies --- 102
Nut Chocolate Bars --- 112
Oatmeal Caramel Bars --- 116
Oatmeal Cookies --- 98
Oatmeal Cookies --- 99
Oatmeal Crisp Cookies --- 99
Oatmeal Crispies --- 99
Oatmeal Treats --- 99
Overnight Cookies --- 91
Peanut Butter Bars --- 118
Peanut Butter Fingers --- 118
Peanut Crisps --- 97
Peanut Whirls --- 96
Pecan Pie Bars --- 120
Peppernuts --- 103
Peppernuts --- 104
Peppernuts --- 104
Pumpkin Bars --- 120
Quick Gingersnaps --- 89
Refrigerator Cookies --- 92
Rich Frosted Brownies --- 106
Rocky Road Fudge Bars --- 110
Rolled Sugar Cookies --- 103
Salad Dressing Brownies --- 105
Snickerdoodles --- 102
Surprise Cookies --- 96
Swiss Chocolate Squares --- 113
Texas Brownies --- 107
Toll House Oatmeal Marble
  Squares --- 114
Trailside Oatmeal Treats --- 116
Vickie Koehn's Brownies --- 106
Virginia Brownies --- 107
Walnut Frosties --- 90
Wesson Oil Cookies --- 101
Whoopie Pies --- 94
Winning Sugar Cookies --- 102

## CANDY

Almond Party Mix --- 126
Apple Taffy --- 130
Baby Ruth Bars --- 127
Baked Caramel Corn --- 132
Bon Bons --- 125
Buckeye Candy --- 125
Butter Brickle --- 124
Butter Crunch Candy --- 124
Carameled Apples --- 129
Caramel Popcorn Balls --- 131
Chocolate Scotcheroos --- 127
Chocolate Dipped Cherry --- 128
Christmas Divinity --- 130
Church Windows --- 126
Coconut Bon Bons --- 125
Coconut Swirls --- 126
Crispy Caramel Corn --- 131
Crispy Popcorn Balls --- 131
Date Candy Balls --- 128
Date Nut Rolls --- 128
Date Roll --- 128
Divinity --- 129
Five Minute Fudge --- 122
Fudge --- 122

## CANDY (Continued)

Hopscotch Candy 126
Marshmallow Creme 129
Mello-Mellow 127
My Favorite Taffy 130
My Favorite Taffy 131
O Henry Bars 123
Peanut Balls 125
Peanut Brittle 123
Peanut Brittle 124
Peanut Butter Cups 122
Peanut Butter Drops 125
Peanut Butter Fudge 122
Peanut Butter Fudge 123
Peanut Butter Fudge 123
Peanut Cluster 124
Raspberry Divinity 129
Rocky Road Candy 127
Special K Treats 126

## DESSERTS

Apple Crisp 150
Apple Crisp 150
Apple Goodies 150
Apple Impromptu Dessert 151
Apple Pizza 149
Apple Tapioca 139
Baked Apples 151
Banana Split Dessert 142
Banana Split Dessert 142
Banana Split Bowl 142
Blueberry or Cherry Dessert 143
Bread Pudding 133
Butterfinger Dessert 138
Butter Pecan Sauce 158
Butter Pecan Ice Cream 154
Butterscotch Dessert 138
Caramel Dessert 133
Caramel Pecan Sauce 158
Cheesecake 135
Cherry Cheesecake 135
Cherry Cheese Dessert 135
Cherry Delight 134
Cherry Pudding 134
Chocolate Ice Cream Topping 155
Chocolate Ice Cream Topping 156
Chocolate Marshmallow Sauce 157
Chocolate Sauce 156
Chocolate Syrup 154
Chocolate Topping 155
Chocolate Topping 157
Chocolate Syrup-Ice Cream 157
Chocolate Roll 139
Cobbler 146
Coconut Butterscotch Sauce 158
Delicious Apple Pudding 149
Delicious Homemade Ice Cream 153
Donnella's Dessert 139
Easy Blueberry Surprise 143
Easy Chocolate Roll-Up 141
Elegant Lemon Cake Roll 136
Esther's Pineapple Dessert 145
Frosty Strawberry Squares 144
Frozen Cream Cheese Dessert 137
Fudge Sauce 156
Graham Cracker Dessert 136
Heath Candy Bar Ice Cream 153
Heavenly Chocolate Ice Cream 154
Hot Fudge Sauce 156
Hot Fudge Sauce 157
Huckleberry Dessert 146
Ice Cream 153
Ice Cream - 1 1/2 gallons 153
Ice Cream Bars 141
Ice Cream Chocolate Roll Cake 140
Ice Cream Cake Roll 140
Ice Cream Dessert 138
Ice Cream Pies 138
Ice Cream Sandwiches 140
Jiffy Dessert 133
Layered Strawberry Dessert 144
Lemon Cheese Cake 136

## DESSERTS (Continued)

Old Fashioned Ice Cream 152
1-2-3 Fudge Sauce 155
Peach Crisp 152
Peanut Pudding Cake 134
Peppermint Ice Cream 154
Pineapple Dessert 147
Pumpkin Cake Roll 147
Pumpkin Pie Squares 148
Pumpkin Yummy Dessert 147
Pumpkin Torte 148
Raspberry Pretzel Dessert 146
Rice Chex Dessert 141
Refrigerator Pudding/Fluff 137
Rhubarb Torte 149
Ritz Cracker Dessert 133
Simple Pudding Dessert 137
Snowy Glazed Apple Squares 152
Sour Cream Apple Squares 151
Strawberry Delight 145
Strawberry Dessert 143
Strawberry Icebox Cake 144
Strawberry Pizza 145
Thick Hot Fudge Sauce 155
Vanilla Ice Cream 153

## MEATS AND CASSEROLES

American Chop Suey 191
Amish Style Turkey Stuffing 174
Bachelor Supper 162
Bacon Burgers Exquisite 202
Baked Chicken and Rice 165
Baked Steak 199
Barbequed Beef 198
Bar-B-Q Chicken 168
Barbequed Chicken 168
Barbeque Sauce 197
Barbeque Spareribs 198
Beef and Bacon Chowder 203
Beef 'n Bean Supper Dish 163
Beef Ole La 184
Beef and Noodle Casserole 160
Beef Stick 208
Beef Stroganoff 197
Brazilian Supper 184
Breakfast Egg Casserole 159
Burritos Supreme 178
Cabbage Chop Suey 192
Cabbage Soup 203
Can Can Soup 168
Chalupa 178
Cheesy Chicken 169
Chuck Wagon Casserole 159
Chicken and Biscuits 167
Chicken Casserole 167
Chicken Curry 170
Chicken Continental 171
Chicken Licken' Good Pork 202
Chicken Borsht 205
Chicken Enchiladas 172
Chicken Enchiladas 173
Chicken Enchilada 174
Chicken Gumbo 206
Chicken Ratatouille 172
Chicken Rotel 172
Chicken Broccoli Casserole 165
Chicken and Rice Casserole 165
Chicken and Rice 165
Chicken and Rice 166
Chicken Pot Pie 171
Chicken Tacos 179
Chili 204
Chili Soup 204
Chili Soup 205
Chili Balls 188
Chili Con Carne 183
Chimichanga 178
Chinese Chicken 170
Chop Suey Hot Dish 192
Clam Chowder 203
Crazy Crust Pizza 193
Creamy Green Enchiladas 175

## MEATS AND CASSEROLES (Continued)

Corn Beef Casserole --- 159
Corn and Bacon Pie --- 163
Crispy Savory Chicken --- 169
Crunchy Beef Casserole --- 160
Deep Dish Pizza --- 194
Easy Tator Tot Casserole --- 160
Eicher Soup --- 205
Encheritos --- 178
Enchiladas --- 175
Enchiladas --- 176
Enchiladas --- 176
Enchilada Casserole --- 177
Enchilada Casserole --- 177
Favorite Casserole --- 161
Fideo or Coiled Vermicelli --- 180
Fluffy Meatballs --- 189
Frankfurter Pizza --- 195
Frito Pie --- 183
Gallup Pizza --- 194
Good Mexican Dish --- 182
Grandma Holdemans Ish
Casserole --- 161
Grandma Holdemans Tostados - 183
Grandmas Ham Loaf --- 191
Gravy Tip --- 197
Gringo Burritos --- 177
Ground Beef Oriental --- 193
Ground Beef Dish --- 164
Ham Casserole --- 161
Ham Loaf --- 191
Ham Stew --- 206
Hamburger-Noodles Casserole - 161
Hamburger Steak-Saucy Style - 201
Italian Casserole --- 185
Lasagna --- 187
Lasagne --- 187
Lasagne --- 185
Lasagne --- 186
Lasagne --- 186
Lasagne --- 186
Lazy Cabbage Roll Casserole --- 162
Marinated Chicken Breasts --- 171
Meatball Stew --- 207
Meatloaf --- 188
Meatloaf --- 189
Mexican Meatloaf --- 190
Mexican Casserole --- 179
Mexican Casserole --- 181
Mexican Casserole --- 181
Mexican Hamburger --- 182
Mexi Meatball Fondue --- 184
Mexican Tortilla Chip
Casserole --- 182
Microwave Chicken 'n Rice --- 167
Mock Enchiladas --- 175
Moist Bread Stuffing --- 173
Moms Meatballs --- 188
Mushroom Meatballs --- 188
Mexican Hamburger Stew --- 207
Navajo Tacos --- 179
Oven Barbequed Ribs --- 198
Oven Steak Bake --- 197
Party Perfect Chicken --- 169
Penny Saver Casserole --- 162
Pepper Steak --- 199
Pizzaburger --- 201
Pizza Chicken --- 168
Pizza Dough --- 193
Pixxa Dough --- 193
Pizza --- 194
Pizza --- 195
Pizza Meatloaf --- 189
Pizza Style Steak --- 200
Pork Chop and Stuffing --- 201
Pork Chop Bake --- 201
Presidential Chili --- 204
Quick Lasagna --- 187
Quick Supper Casserole --- 162
Ranch Style Chili --- 204
Reubens --- 202

## MEATS AND CASSEROLES (Continued)

Rolled Beef Enchiladas--------- 176
Roma Meatloaf------------------ 191
Roundup Beef Stew-------------- 207
Salami------------------------- 206
Saucy Steak Skillet------------ 200
Sausage and Rice Casserole----- 163
Savory Beef Stew--------------- 208
Savory Sausage Rice------------ 163
Shrimp Creole------------------ 196
Shrimp Creole Deluxe----------- 196
Sombrero Pie------------------- 182
Sour Meatballs with Potatoes--- 190
Sour Cream Enchiladas---------- 175
Spanish Rice------------------- 185
Squash Casserole--------------- 164
Sunday Chicken----------------- 166
Sunday Chicken Casserole------- 166
Super Burgers------------------ 202
Sweet and Sour Chicken--------- 170
Tater Tot Casserole------------ 160
Texas Barbeque----------------- 199
Texas Beef Skillet------------- 184
Texas Hash--------------------- 164
Tompeckos---------------------- 180
Tostado Casserole-------------- 183
Turkey Chop Suey--------------- 192
Turkey Stuffing Casserole------ 173
Tuna Noodle Casserole---------- 196
Very Tender Round Steak-------- 200
Warriors Casserole------------- 180
Wiggles------------------------ 164
Yummasetti--------------------- 159

## PASTRIES

All-American Fruit Pie--------- 226
Amish Vanilla Pie-------------- 221
Apple Pie---------------------- 225
Basic Fruit Pie---------------- 226
Bittersweet Pie---------------- 213
Buttermilk Pie----------------- 213
Butterscotch Pie--------------- 212
Butterscotch Pie Filling------- 212
Butterscotch Walnut Pie Crust - 212
Caramel Pie-------------------- 211
Cherry Cheese Pie-------------- 226
Chocolate Coconut Pie Crust---- 210
Chocolate Cookie Crumb Crust - 210
Chocolate Macaroon Pie--------- 214
Chocolate Mousse Pie----------- 215
Chocolate Pie------------------ 213
Coconut Cream Pie-------------- 216
Coconut Macaroon Pie----------- 216
Coconut Pie-------------------- 216
Cottage Cheese Pie------------- 213
Creamy Pumpkin Pie------------- 223
Cream Chiffon Pie-------------- 214
Crispy Custard Pie Crust------- 210
Crumb Pie---------------------- 221
Dried Apple Pie---------------- 226
Dutch Apple Pie---------------- 225
Favorite Pie Crust------------- 209
Flaky Crust-------------------- 209
French Silk Pie---------------- 215
Fresh Peach Pie---------------- 227
Fresh Peach Pie---------------- 227
Fresh Strawberry Pie----------- 228
German Sweet Chocolate Pie----- 215
Gingersnap Pie Crust----------- 211
Graham Cracker Pie Crust------- 210
Grape Nuts Southern Nut Pie---- 224
Hints-------------------------- 210
Impossible Pie----------------- 225
Lemon Meringue Pie------------- 217
Lemon Pie---------------------- 216
Lemon Pie---------------------- 217
Merrionberry Pie--------------- 228
Meringue----------------------- 211
Mock Apple Pie----------------- 225
Mom's Pecan Pie---------------- 222
Not-So-Sweet Pecan Pie--------- 222

PASTRIES (Continued)
Nutty Pineapple Pie ------------ 219
Oil Pie Crust --------------------- 209
Peanut Butter Pie ---------------- 218
Peanut Butter Pie ---------------- 218
Peach Pie ------------------------ 227
Pecan Cream Pie ----------------- 222
Pecan Cups ----------------------- 223
Pineapple Cream Pie ----------- 219
Pineapple Pie ------------------- 219
Praline Ice Cream Pie ----------- 212
Pumpkin Chiffon Pie ----------- 224
Pumpkin Pie -------------------- 223
Quakertown Crumb -------------- 221
Quick and Easy Pie Crust ------- 209
Quick Chocolate Pie ------------ 214
Raisin Cream Pie ---------------- 219
Rhubarb Cream Pie ------------- 220
Rhubarb Cream Pie ------------- 220
Rhubarb Pie --------------------- 220
Squash Pie ---------------------- 224
Strawberry Glaze Pie ---------- 229
Strawberry Pie ------------------ 228
Tart Shells ---------------------- 210

PICKLES AND RELISHES
Bread and Butter Pickles ------- 236
Canned Apples ------------------ 241
Canned Red Beets --------------- 238
Celery Relish ------------------- 233
Chiliburger Sauce -------------- 239
Chili Sauce ---------------------- 240
Chow Chow --------------------- 231
Cranberry Conserve ------------ 236
Cucumber Cinnamon Rings ------ 235
Cucumber Relish ---------------- 231
Cucumber Relish ---------------- 232
Dill Pickles --------------------- 233
Dill Pickles --------------------- 234
Dilled Okra --------------------- 237
Easy Way Dill Pickles ---------- 233
Frozen Strawberry Jelly -------- 241
Hot Sauce ----------------------- 240
Hot Sauce ----------------------- 240
Icicle Pickles ------------------- 234
Mrs. Smiths Sweet Pickles ----- 235
Okra Pickles -------------------- 237
Pepper Jelly -------------------- 241
Pickled Eggs -------------------- 237
Pickled Okra -------------------- 237
Pickle Relish ------------------- 232
Quick Spiced Peaches ---------- 238
Red Hot Pickles ---------------- 235
Rhubarb Jam -------------------- 241
Spanish Style Hot Sauce ------- 240
Squash Pickles ----------------- 236
Squash Pickles ----------------- 236
Stewed Tomatoes --------------- 239
Sweet Dill Pickle --------------- 234
Sweet Pickle Relish ------------ 232
Sweet-Sour Barbeque Sauce ----- 239

SALADS
Air Salad ----------------------- 255
Apple Salad -------------------- 249
Applesauce Cinnamon Candy
Salad ---------------------- 249
Bean Salad --------------------- 246
Blackberry Salad --------------- 252
Cabbage Salad ------------------ 245
Carrot Salad -------------------- 247
Carrot Salad -------------------- 247
Cauliflower Salad -------------- 246
Cherry Jell-O ------------------- 254
Cherry Salad -------------------- 254
Cole Slaw ----------------------- 245
Cottage Cheese Salad ---------- 249
Country Club Salad ------------- 243
Cranberry Salad ---------------- 252
Cranberry Marshmallow Cream 252
Cucumber Rice Salad ------------ 247

SALADS (Continued)
Danish Potato Salad 247
Delicious Salad Dressing 248
Emerald Dessert Salad 248
Fluffy Pink Salad 255
French Dressing 248
French Dressing 248
Frozen Cherry Salad 254
Frozen Cherry Salad 255
Good and Easy Salad 253
Graham Cracker Fluff 256
Instant Pudding Salad 251
Layered Lettuce Salad 244
Orange Salad 253
Orange Salad 253
Orange Tapioca Salad 253
Pineapple Cheese Salad 250
Pineapple Delight 250
Pineapple Salad 250
Pineapple Salad 250
Pistachio Salad 252
Pudding Salad 251
Raspberry Swirl Salad 255
Russian Dressing 248
Salad Mix 249
Seafoam Salad 251
Spring Garden Salad 244
Strawberry Banana Layer Salad 254
Strawberry Rhubarb Salad 254
Strawberry Pudding Salad 253
Surprise Salad 251
Taco Salad 243
Tangy Salad 245
Three Bean Salad 246
Tossed Taco Salad 243
24 Hour Vegetable Salad 244
Vegetable Salad 246
Vegetable Salad 246

VEGETABLES
Asparagus Casserole 267
Asparagus Casserole 268
Baked Beans 264
Baked Beans 265
Baked Grits 268
Baked Sauerkraut 260
Bean Casserole 265
Broccoli Casserole 268
Broccoli Casserole 269
Canning Dry Beans 262
Carameled Sweet Potatoes 258
Chinese Fried Rice 261
Chinese Style Fried Rice 261
Company Vegetable Casserole 265
Creole Vegetable Casserole 266
Cream of Broccoli Soup 270
Easy Potato Soup 257
Fresh Frozen Corn 270
Fried Rice 265
Frito-Grit Casserole 268
Grated Potatoes with Cheese 257
Great Northern Beans 263
Green Bean Casserole 265
Gourmet Potatoes 259
Irish Potato Bake 260
Latin American Black Beans 264
Mexican Rice 262
Mexican Rice 262
Mom's Baked Beans 263
Mom's Baked Beans 264
Mom's Beans 264
Okra Fritters 271
Okra and Tomatoes 271
Okra and Tomatoes 271
Parmesan Potatoes 259
Potato Casserole 259
Potato-Egg Supper 258
Potato Soup 257
Pork 'n Beans 263

**VEGETABLES** (Continued)
- Pennsylvania Dutch Green Beans ------------------------- 265
- Refrigerator Mashed Potatoes ---------------------- 260
- Scalloped Okra and Corn ------- 271
- Scalloped Potatoes -------------- 258
- Sour Cream Potatoes ------------ 258
- Spanish Rice --------------------- 262
- Spanish Rice --------------------- 263
- Squash Casserole ---------------- 267
- Squash Patties ------------------- 267
- Surprise Beets ------------------- 272
- Stir Fried Chinese Celery ------ 270
- Sweet Potato Casserole --------- 257
- Sweet and Sour Green Beans ---- 266
- Sweet Sour Country Cabbage --- 270
- Tangy Broccoli and Cauliflower 269
- Yummy Baked Potatoes --------- 260
- Zucchini Squash Casserole ----- 266

**Beverages & Miscellaneous**

**Breads**

**Cakes & Frostings**

**Cookies & Candy**

**Desserts**

**Meats & Casseroles**

**Pastries**

**Pickles & Relishes**

**Salads**

**Vegetables**

**Index**

# Recipes from Friends and Family

Mennonite women have been sharing their recipes as long as they've been preparing food for their families. *Recipes from Friends and Family* began in 1978 when Sherry Yost (Mrs. Clayton) of Montezuma, Kansas, invited her mother and sisters to help compile a book of their family's favorite recipes. Soon friends were included and by the time the book was ready to be printed, members of the Church of God in Christ, Mennonite, from thirteen states had heard about it and contributed.

> *"I had the opportunity to make a Peach Crisp from* Recipes from Friends and Family *recently. It was the best crisp my family and friends had ever eaten."*
>
> *Kay Dowell*
> *Thornton, Colorado*

## Peach Crisp

2 c. sliced fresh or canned peaches
1/4 c. margarine, softened
1 3/4 c. sugar
1 c. all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
1 T. cornstarch
1/4 tsp. ground nutmeg
1 c. boiling water

Place peach slices in an 8 inch square pan. Cream butter and 3/4 cup sugar. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Spoon mixture over fruit. Sift together 1 cup sugar, cornstarch and nutmeg. Sprinkle over batter. Pour water on top. Bake at 350° for 60 minutes. Serve with whipping cream or ice cream. 6 servings.

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